SEVEN HUNDRED SA HES

FLORENCE · A · COWLES

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SEVEN HUNDRED SANDWICHES

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Seven Hundred Sandwiches

COMPILED BY

FLORENCE A. COWLES

STATE NORMAL COLLEGE
HAYSPORT, NEBRASKA

BOSTON
LITTLE, BROWN, AND COMPANY
1929

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Published September, 1928
Reprinted January, 1929

Printed in the United States of America

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FOREWORD

JOHN MONTAGUE, fourth Earl of Sandwich, certainly started something. Seated at the gaming table and loath to leave it even for food, he called for slices of bread with beef between them to be brought him, that he might continue gaming with one hand while he ate from the other. And, between hearty bites, he lustily dubbed his gastronomic makeshift a sandwich.

That was some hundred and fifty years ago. One's imagination likes to play with the astonishment and lively interest the sporting earl would manifest could he see the development his invention has undergone since then and its evolution from a hasty improvisation into a thing of art and intricacy.

For the sandwich, simple in its primary elements, has become both complex and compound. Long humble, unpretentious and purely utilitarian, in recent years it has acquired a patrician estheticism and has gained in popularity by gigantic strides. Some branches of the now numerous sandwich

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family have risen in life and put on airs. Scorning anything so plebeian as a picnic, they bloom exotically at afternoon teas and receptions. But they, with the sturdier members of the clan which are found in the working man's or school child's lunch box, have all a common origin and a primary idea — some sort of filling, obvious or mysterious, inserted in a carrier, usually of some kind of bread.

There is a constant and insistent demand for new ideas in sandwiches, new combinations in fillings and new and attractive architectural plans for construction. To help meet that demand this book has been compiled. It is the result of over ten years of collecting and sifting of recipes, facilitated by newspaper work which brought to the compiler's attention countless recipes printed in no other book. Obviously, under these circumstances the origin of many of the recipes has become shrouded in obscurity. The compiler here acknowledges her indebtedness to many an unknown source and trusts that any good cook who may find her recipe included in this collection will be indulgent.

To the mother putting up lunches for her children or husband, the hostess planning for her guests, the hikers contemplating the ravages of hearty appetites and the quick-lunch proprietor

catering to the public the compiler would say that in this book will be found represented practically every kind of sandwich thus far invented. And in the variety of fillings only two ingredients will be missing — sand and witches.

Florence A. Cowles

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SEVEN HUNDRED SANDWICHES

GENERAL DIRECTIONS FOR MAKING SANDWICHES

THIRTY million sandwiches, it is estimated, are eaten in this country every day.

That is an impressive figure. One thing it particularly impresses is the fact that it is worth while learning the tricks of a trade of such imposing proportions as sandwich-making. They are simple, these tricks, but in the mastery of them lies the secret of all the difference between an artistic, effective, satisfying, workmanlike sandwich and one which is merely a mournful and irritating reminder of how good it might have been.

The first secret of a good sandwich lies in the bread. Any kind may be used that combines well with the contemplated filling — wheat, rye, whole wheat, Graham, brown, raisin, nut or bran — but it should be of close, firm texture and one day old to give the best results. There is nothing better than good homemade bread for the average sandwich, but for the toasted variety baker's bread is more satisfactory. The Pullman or sandwich loaf, being long, regular and symmetrical

in shape, cuts to the best advantage. Bread may be baked in pound or half-pound baking-powder cans when round slices are desired. When sandwiches are to be cut in fancy shapes, cut bread the long way of the loaf. The long loaf should first be cut in two crosswise.

If crusts are to be removed, it should be done before the bread is sliced. They should be removed for dainty sandwiches but always left on for picnic or school use. Cutting off the crusts before slicing ensures uniformity in size and shape of slices and obviates wasting butter on crusts. The crusts may be used in various ways.

If rolled sandwiches are to be made, it is a good idea to cut the bread in thin slices, pile together again, wrap tightly in a dampened napkin and let stand in the refrigerator for several hours. This softens the bread so that it should roll without breaking when spread with creamed butter or a soft filling.

While the breads and fillings are varied, there is only one kind of knife suited to sandwich making — a sharp one.

The second secret of a good sandwich lies in the treatment of the butter. It should always be creamed before spreading. There are several methods of creaming. The first is to put the but-

ter in a round-bottomed bowl and let it stand, covered, in a warm room for about half an hour. Then stir with a wooden spoon until creamy. It will take about ten minutes.

The second method is to mix a little heavy or whipped cream into the butter while working, about two tablespoons to one cup of butter.

The third method is to cut the butter in rather large pieces, put in a bowl and cover with warm water, working with a spoon until soft. Drain off water and stir with wooden spoon. This takes less than five minutes and is quite effective. There will be a little water in the butter but it won't matter.

Many directions say to butter the bread before it is cut from the loaf, but this is not necessary if the butter is creamed.

The salad dressing, which is an ingredient of so many sandwiches, deserves a little discussion. Mayonnaise is usually specified. Mayonnaise, to many people, means any kind of salad dressing. But true mayonnaise is an emulsion of eggs, oil, vinegar or lemon juice (or both) with seasonings. It is uncooked. When mixed with vegetable juices it is apt to become runny. So, while mayonnaise is well adapted to sandwiches to be used at home, it is often better to use the less delicate but

more durable cooked salad dressing for school or picnic sandwiches. As a general rule, use mayonnaise for delicate sandwiches and cooked dressing for hearty ones. And as another general rule, one may be substituted for the other according to circumstances, taking into consideration the effect desired and the use to which the sandwiches are to be put, as well as the ingredients.

What are the principal points to be observed and avoided in making sandwiches? The finished product should be neither dry nor gooey. The butter should extend in even thickness to the very edge of the bread. The filling should be generous, never stingy in proportion to the thickness of the bread, and should have character enough to assert itself, despite the soft-pedal effect of the bread. It should be more highly seasoned than if to be eaten without bread. But "generous" does not mean that a soft filling should be plentiful enough to ooze out disastrously with every bite.

Butter need not invariably be used on sandwiches. It is superfluous with many of the soft, rich fillings, especially those using mayonnaise. It is well to use it on school sandwiches, however, on account of its vitamin content. But those who avoid fattening foods will thank the hostess who dispenses with butter when possible.

Nevertheless, where a very moist filling is used, as in certain of the vegetable sandwiches, the generous use of butter helps greatly to prevent the soaking which is so undesirable. Putting the mixture on a lettuce leaf is also a good expedient where practicable.

When sandwiches are to be made in quantity it is wise to allow plenty of room for the operation; take the whole top of a table for your working space, not a corner here and an island there. Cut the bread and prepare the filling, then wipe off all crumbs and drops of filling from the table. Spread out the slices of bread side by side. Using a broad-bladed knife or spatula, spread all the slices at once with butter, then spread half of them with filling and cover with the other slices. Pile the spread slices and cut all down through the middle with one stroke of the knife.

If slices of meat or cheese are used for filling, have them of even thickness and a size to fit the bread exactly. Sandwiches should always be trim and neat, never ragged or indefinite as to edges.

When your sandwiches are made, the problem of keeping them in *status quo* presents itself. Nothing is more disappointing than a dry sandwich. If for picnic use, each should be wrapped in waxed paper. Moistness is even better assured if wet

cheesecloth is wrapped about the whole pile of paper-wrapped sandwiches and then a thick paper outer wrapping tied in place. Or they may be packed in a tin box after the first wrapping. If for home use, a plate of sandwiches may be covered with a dry napkin and this with a towel wrung out of hot water. Set in the ice box until serving time.

Sandwiches are more attractive if cut in rounds, triangles, oblongs or exact squares, or with fancy cutters. If several kinds are made at once, it is well to cut each kind a different shape.

CHAPTER I

MEAT SANDWICHES

The first ancestor of the whole sandwich family was a meat sandwich. Probably it was a long time before the word "sandwich" meant anything but meat of some kind between slices of bread, and to this day the first thought of the average person when the word is mentioned is of that very same thing. It seems appropriate, therefore, that the first group of recipes in this book should be for meat sandwiches.

They are substantial things, meat sandwiches, meant often to take the place of a full meal or at least to supply the principal part of one. Some of them are delicate, too, but the average meat sandwich is a businesslike affair with no nonsense or fussiness about it, meant to satisfy hearty appetites rather than to tempt jaded ones.

Ham, in all its various forms and combinations, would probably receive a unanimous vote as the prime favorite among meat sandwiches, so ham sandwiches shall stand at the head of this list.

Ham Sandwich I

Trim most of the fat from slices of cold boiled ham and lay them between slices of buttered bread. Neither ham nor bread need be particularly thin, as these sandwiches are usually expected to be "filling." For variety, add one or two lettuce leaves spread with salad dressing, the boiled dressing being preferable to mayonnaise for this use. Thin slices of sour pickle (cucumber) may be inserted with the ham, but usually the pickle is served separately. Watercress may be used instead of lettuce, and mustard instead of salad dressing.

Ham Sandwich II

1 solid cup chopped ham
1 sweet red pepper, chopped
Salt
1 tablespoon or more olive oil
½ teaspoon made mustard

Mix thoroughly and spread on buttered white bread.

Ham and Chowchow Sandwich

Mince fine sufficient cold boiled ham to make a solid cupful and enough chowchow and mustard pickle to make one-fourth cup. Mix, adding enough liquid mustard from the bottle to soften to spreading consistency. Use on white or rye bread.

Ham Sandwich Delicate

Lay thin slices of boiled ham between slices of buttered bread and sprinkle with a little powdered sugar and ground cloves. It tastes like a bit of the edge of baked ham.

Ham and Relish Sandwich

To one cup chopped cold boiled ham add about half as much finely chopped pepper relish. Spread on buttered rounds of white bread the size of a silver dollar but a little thicker.

Ham and Egg Sandwich

Chop equal parts of boiled ham, hard-boiled eggs, cucumber pickle, and mix with a little salt and salad dressing. Spread on thin slices of any kind of bread, buttered or unbuttered.

Ham Loaf Sandwich I

2 cups cooked ham
½ cup dry bread
1 small onion
2 canned pimentos
Small amount of green pepper
⅓ cup tomato soup

Chop first five ingredients and mix thoroughly with tomato soup, adding enough water to moisten. Bake in a loaf. When cold, slice and use between buttered bread, with or without lettuce and mayonnaise.

Ham Loaf Sandwich II

To each cup finely chopped cold ham allow two tablespoons butter, one-fourth teaspoon mustard and a little pepper. Mix well and heat, then pack in square baking pan to harden. When wanted, slice thin and put between bread. Vary by adding two finely chopped boiled eggs to each cup of ham, omitting mustard and adding mayonnaise or lemon juice. Convenient for picnics, as the bread need not be buttered.

Sunday Night Sandwich I

Buy the string end of a ham and have the butcher crack the bone. Boil and let cool in liquid. Put the lean ham, no fat, twice through the food chopper. Add six sweet pickles, chopped fine, and two chopped hard-boiled eggs. Cream butter and add enough mustard to give it a tang. Slice sandwich bread very thin, spread with butter mixture, lay on a leaf of lettuce and spread with ham mixture. If too dry, the mixture may be moistened with a little of its own liquor. Cover with another slice of buttered bread. Wrap each sandwich in waxed paper. If preferred, the sandwiches may be made from long strips of the loaf, rolled. This method of preparing the ham preserves its flavor very well.

Hamonlet Sandwich

Mince cold boiled ham and mix with shredded lettuce, finely chopped onion, and mayonnaise or boiled dressing. Use between slices of buttered white bread.

Ham and Cabbage Sandwich

4 cups crisp white cabbage
Salt and pepper
6 finely chopped pickled onions
1 pound finely chopped boiled ham
3 hard-cooked eggs, chopped fine
Salad dressing

Add salt to the chopped cabbage and let stand half an hour. Add ham, eggs, pickled onions and pepper and mix well. Moisten with salad dressing. Spread between thinly sliced bread. Makes twenty to thirty sandwiches.

Seasoned Ham Sandwich

3 cups chopped boiled ham
1 small bottle chowchow, chopped
Liquid mustard
2 teaspoons Worcestershire sauce
2 teaspoons catsup
1 teaspoon sugar
1 saltspoon cayenne

Mix all ingredients thoroughly and use as filling on buttered whole-wheat bread or white bread.

Minced Ham Sandwich

½ pound minced ham
1 box pimentos
½ dozen sweet pickles
1 large onion

Grind all together and mix with mayonnaise. Use between slices of Graham bread with or without lettuce.

Picnic Sandwich I

1 can pimentos
½ pound boiled ham
1 small jar olives
12 sweet pickles

Drain pimentos and put through fine knife of food chopper; also mince other ingredients. Mix all with four tablespoons any good salad dressing. Spread mixture on buttered round buns, cut open, with lettuce leaf in between.

Ham Sandwich Tartare

½ cup mayonnaise or boiled dressing
1 tablespoon tarragon vinegar
½ teaspoon mustard
1 tablespoon minced parsley
1 tablespoon minced capers
1 tablespoon minced gherkins
1 tablespoon minced olives
1 tablespoon minced chives or onion
2 tablespoons chopped fresh tomato, squeezed dry
2 cups minced ham
Nasturtium blossoms or water cress

Mix in order given, covering the mixture with nasturtium blossoms or water cress. Spread on buttered white bread.

Ham and Bologna Sandwich

Chop equal quantities of boiled ham and boiled Bologna sausage, about one cup of each. Add a few chopped sweet pickles, one chopped onion and two chopped hard-boiled eggs. Mix with mayonnaise and spread between buttered white or entire wheat bread.

Ham and Currant Sandwich

Mince very fine enough cold boiled ham to make a small cupful. Mix with it half a cup of currant jelly and a saltspoon of paprika. Work to a spreading paste, add a tablespoon of chopped capers and spread on thin strips of whole-wheat bread.

Ham and Green Pepper Sandwich

Put through food chopper pieces of ham which are not good for slicing, together with a small onion, half a green pepper and one hard-boiled egg. Mix with salad dressing. Will keep well in ice box for several days.

Fried Ham Sandwich

Fry 1½ pounds center cut, smoked ham to a crisp golden brown. Cool and put through food chopper with six large dill pickles and one large Spanish onion or two or three Bermuda onions.

Mix with about two cups thick mayonnaise. This fried ham has a different flavor from boiled ham and makes a delicious spread for any kind of bread.

Ham and Tomato Sandwich

1 cup minced ham
1 teaspoon parsley
Cayenne pepper
Pinch of mace
Mayonnaise
Few drops lemon juice
½ cup butter
Garlic or onion juice
2 sliced tomatoes

Add parsley, cayenne, mace, lemon juice and softened butter to ham. Add a little chopped onion or rub bowl with garlic and mix. Spread rounds of buttered bread with this mixture and between each two rounds place slice of tomato spread with mayonnaise or cooked dressing.

Rangurry Sandwich

Work into four ounces of fresh butter two teaspoons of curry powder, half a teaspoon of lemon juice and a quarter saltspoon of salt. Blend to a smooth paste, adding a few drops of onion juice if desired. Let stand where it will keep soft. Butter slices of bread, lay on a thin slice of ham, then a thin slice of white meat of chicken. Put on top slice of bread and press together. Cut in any desired shape.

Deviled Ham and Cucumber Sandwich

2 cucumbers
1 small onion
1 small can deviled ham
Mayonnaise

Slice cucumber and onion thin and mix with mayonnaise or marinate with French dressing. Cover one slice of bread with cucumber and a second with deviled ham. Press slices together and cut in triangles.

Deviled Ham Sandwich I

1 cup deviled ham
½ cup stuffed olives
1 hard-cooked egg
1 small onion
Salt

Put all ingredients through food chopper and mix with cooked salad dressing. Use between thin slices of buttered bread. Or butter may be omitted.

Deviled Ham Sandwich II

¼ cup stuffed olives, chopped
2 hard-cooked chopped eggs
1 small can deviled ham
2 tablespoons salad dressing
1 tablespoon chili sauce
Salt

Mix all ingredients thoroughly and spread between buttered slices of whole-wheat bread.

Deviled Ham Sandwich III

1 tablespoon butter
1½ tablespoons flour
½ cup milk
1 small can deviled ham
Buttered bread slices
Salt and pepper

Melt butter, add flour and mix until smooth. Add milk slowly and cook until thickened, stirring thoroughly. Mix in the ham, cool and place between the bread slices. Cut in triangles and sauté in butter or bacon drippings. Serve hot, garnished with a pickle or olive.

Ham and Horse-Radish Sandwich

Mix one cup chopped ham, one teaspoon vinegar, one teaspoon made mustard, one teaspoon horse-radish and one tablespoon olive oil. Spread between buttered slices of white bread.

Deviled Ham and Jam Sandwich

Mix equal quantities of deviled ham and raspberry jam and spread on thin rounds of buttered white bread.

Ham and Celery Sandwich

Chop fine equal quantities of cold boiled ham and celery. Add salad dressing to bind and spread on bran bread.

Variation: Use water cress instead of celery.

Roast Beef Sandwich I

Dip thin slices of cold roast beef in heavy French dressing to which finely chopped onion to taste has

been added. Place between thin slices of buttered rye bread and garnish with a slice of sour pickle.

Roast Beef Sandwich II

Chop very fine enough roast beef to make a cupful. Add to it pepper, salt, a little chopped onion and enough fresh horse-radish to soften the mass. Spread between generous slices of white or whole-wheat bread.

Beef and Macaroni Sandwich

Put cold boiled beef through the food chopper. Mix with one third the amount of cooked chopped macaroni, same of celery, a little onion juice and enough salad dressing to make a spreading paste. Use on either white or dark buttered bread.

Beef and Chili Sandwich

Put left-over bits of cold boiled or roast beef through the food chopper and mix with enough chili sauce to make a spreading paste. Salt and use between slices of rye bread.

Beef Loaf Sandwich

2 pounds beef
½ pound pork
1 egg
1 cup bread crumbs
1 bottle chili sauce
1 small onion

Chop meats, mix with other ingredients and bake in loaf form. When cold, slice and use as

sandwich filling on any preferred bread. Your favorite recipe for beef loaf may be adapted to sandwich use in the same way. If a whole cold-boiled egg is embedded in the center of the loaf before baking, the slices having a section of egg in the middle make especially good sandwiches. If desired, a small section of bread may be cut from the upper slice to show the egg beneath.

England Sandwich

Spread two slices of bread with butter into which curry powder has been worked. Sprinkle finely minced water cress on one side and lay a thin slice of cold, rare roast beef on the other side. Dust the slices with pepper and salt and brush them over with a little made mustard. Press together and trim off crusts, then cut sandwiches in triangles.

Rare Roast Beef Sandwich

Mince very rare cold roast beef and add pepper, salt, a saltspoon of sugar, a teaspoon of made mustard, a teaspoon of onion juice, a teaspoon of Worcestershire sauce and a tablespoon of very finely minced celery leaves. Mix to a smooth paste and spread on thinly buttered slices of bread. Out of the top slices cut a little piece with a fancy cutter and insert half a stuffed olive.

Lamb Sandwich

Chop cold roast lamb fine, season with salt, pepper and tomato catsup. Add to this mayonnaise dressing in which chopped olives have been mixed, to make of spreading consistency. Use between thin slices of bread. If preferred, the mayonnaise may be omitted and more tomato catsup used.

Elite Sandwich

¾ cup finely minced cold lamb
¾ cup chopped celery
1 tablespoon minced mustard pickle
2 tablespoons shredded cress
Salt and paprika
Pinch of curry powder

For each sandwich use one rounding tablespoon of this mixture and a crisp lettuce leaf dipped in French dressing. Spread between buttered slices of whole-wheat bread.

Lamb and Beet Sandwich

To one cup ground left-over lamb add two tablespoons beet relish and enough mayonnaise to moisten. Use with buttered bread.

Lamb and Pepper Sandwich

To half a cup of minced lamb add one tablespoon finely chopped green pepper. Mix with mayonnaise or boiled dressing to a spreading paste.

Lamb and Mint Sandwich I

Lay thin slices of cold roast lamb between slices of buttered bread. On the lamb lay a sprig of fresh mint which has been washed, dried between towels and slightly crushed.

Lamb and Mint Sandwich II

½ cup finely chopped cooked lamb
1½ tablespoons cooked green peas
1½ tablespoons diced celery
Mayonnaise
1 teaspoon chopped mint

Use as filling between pointed dinner rolls which have been split and buttered.

Lamb and Jelly Sandwich

Split Parker House rolls, butter generously and spread with currant mint jelly on one side. Lay a thin slice of cold roast lamb on this and cover with top of roll. Currant mint jelly is made by beating half a cup of currant jelly with a fork until smooth. Add the grated rind of half an orange, a small amount of salt and two tablespoons chopped fresh mint.

Mutton Sandwich I

To one cup of chopped mutton add two tablespoons (more or less according to taste) of chopped

cucumber pickle, seasoned to taste. Mix with a little boiled salad dressing to spread.

Variation : Use horse-radish instead of cucumber pickle and omit salad dressing.

Mutton Sandwich II

1 cup ground mutton
1 tablespoon ground mint
2 tablespoons chopped pickles
2 tablespoons lemon juice
1 tablespoon chopped onion
Salt and pepper

Mix thoroughly and spread between slices of buttered white or dark bread.

Mutton Sandwich III

Mix finely chopped cold mutton with Thousand Island salad dressing and use with lettuce between slices of rye bread.

Veal Sandwich I

1 cup cold veal
½ cup raisins
¼ cup ripe olives
2 or 3 small sweet pickles

Chop all fine and mix thoroughly. Spread between buttered slices of white bread.

Veal Sandwich II

1 cup chopped veal
1 small carrot or more
1 small onion
Few sprigs parsley

Chop all together, mix and season with salt and pepper. Moisten with olive oil and lemon juice. Use on any kind of bread.

Veal and Carrot Sandwich

1 tablespoon chopped cold veal
2 tablespoons grated raw carrots
Salt and pepper
Lemon juice
Lettuce
Boiled salad dressing

Mix carrots, veal, salt, pepper and lemon juice and moisten with dressing. Butter thin slices of whole-wheat bread, put a lettuce leaf on each and spread with mixture. The lettuce prevents the bread from soaking. The sandwich will keep fresh longer than a drier one.

Veal Loaf Sandwich I

Break commercial veal loaf in pieces with a fork. Mix with salad dressing and chopped olives. Work to spreading consistency and use with crisp lettuce leaves between slices of buttered or unbuttered white bread. Slices of the veal loaf may also be used "as is" for sandwiches.

Veal Loaf Sandwich II

1½ pounds smoked ham, uncooked
3 pounds veal, uncooked
4 well-beaten eggs
Pepper and salt to taste

Chop meats and mix with eggs, salt and pepper. Pack into pound baking-powder cans (four), put on covers and steam three hours. Cool and slice

to lay between rounds of buttered white bread, with or without lettuce, and salad dressing.

Spiced Veal Sandwich

1 cup minced veal
½ teaspoon vinegar
½ teaspoon dry mustard
½ teaspoon horse-radish
1 tablespoon tomato catsup
Mayonnaise
Tabasco

Mix veal and seasonings, using barely enough mayonnaise to spread. Use on white bread.

Mock Chicken Sandwich I

1½ pounds lean veal
1 small onion
1 bunch celery
1 green pepper
2 hard-cooked eggs
Salad dressing

Cook the veal and onion in salted water until tender. Put through food chopper with other ingredients and mix with the salad dressing. Spread between unbuttered slices of any preferred bread.

Mock Chicken Sandwich II

1 pound lean pork, boiled
4 stalks celery
3 sweet pickles
¼ pound nuts

Trim fat from pork and put through food chopper with other ingredients. Mix with mayonnaise. Tastes like chicken and keeps well.

Mock Chicken Sandwich III

1 pound cold roast pork
4 hard-cooked eggs
1 cup nuts
6 stalks celery

Grind pork, eggs and nuts and mix with diced celery. Mix with enough mayonnaise to bind. This is enough filling for two sandwich loaves of bread.

Pork Sandwich I

Mix cold pork with green peppers and onions to taste. Chop and moisten with salad dressing. Or, slice cold roast pork thin and lay between slices of bread brushed with mayonnaise, with leaves of lettuce or without.

Pork Sandwich II

2 or 3 pounds lean pork shoulder
½ dozen sweet pickles
4 green peppers (sweet)
1 or more stalks celery

Boil pork with usual soup vegetables. Put pork through food chopper with pickles and peppers, add diced celery and mayonnaise to moisten. Use on any preferred bread.

Corned Beef Sandwich I

Put a moderately thick slice of corned beef, canned or home cooked, between two slices of lightly buttered bread. Spread lightly with made

mustard. A lettuce leaf is an improvement. Horse-radish may be substituted for mustard.

Variation: Chop the corned beef fine, using enough fat to prevent dryness. Blend in mustard to taste and use on buttered rye bread.

Corned Beef Sandwich II

1 can corned beef
1 cup finely chopped celery
1 small onion chopped fine
1 tablespoon prepared mustard

Chop corned beef in chopping bowl and mix other ingredients with it. Mix well. Cut thin slices of rye or brown bread and place filling between lettuce leaves, then between bread. Serve an olive with it.

Dried Beef Sandwich

To minced dried beef add chopped green peppers and salad dressing to taste. Use as filling for any kind of bread, rye being particularly good.

Norway Sandwich

Boil two cups canned tomatoes a few minutes, add half a pound chipped dried beef and half a pound cream cheese which have been put through the food chopper. Bring to a boil. Add one egg well beaten and cook to spreading consistency. Add a little cayenne. This will keep.

Dried Beef and Pickle Sandwich

Put one-fourth pound dried beef and three or four sweet cucumber pickles through food chopper and mix with mayonnaise. Spread between buttered slices of white bread. This tastes much like ham.

Variation: Use slices of canned pimento instead of pickles.

Dried Beef and Cheese Sandwich

¾ cup dried beef, ground
¼ cup grated cheese
¼ cup minced celery
Mayonnaise

Mix thoroughly and spread on white or whole-wheat bread.

Tongue Sandwich

Mix one cup finely chopped tongue with one chopped pimento and enough salad dressing to moisten. Spread on one slice of bread, add a crisp lettuce leaf and cover with a slice of bread spread with thick mayonnaise. Cut in three strips and wrap in waxed paper for picnic use.

Tongue and Apple Sandwich

Mix one cup finely chopped cold tongue with half the quantity of chopped apple. Proportions may be varied to suit taste. Salt and spread on white bread, buttered.

Tongue and Relish Sandwich

Spread slices of cold tongue with cucumber relish or chopped pickles and lay between slices of buttered whole-wheat bread.

Hamburg Sandwich I

Cook seasoned Hamburg round steak in thin, flat cakes. Split round buns and butter them generously. Lay the Hamburg cakes between, brushing lightly with made mustard if desired.

Hamburg Sandwich II

Broil chopped Hamburg steak, keeping it rare, then chop again and sprinkle lightly with salt and paprika. Add one teaspoon grated horse-radish to each cup and a half of the steak, one tablespoon chutney and half a cup of minced celery tops. Spread generously between buttered slices of whole-wheat bread.

Beefsteak Sandwich

Fry half a pound of steak to a nice brown. Grind in food grinder with one hard-boiled egg and two medium-sized pickles. Moisten with mayonnaise. Makes one dozen sandwiches.

Any Meat Sandwich

1 cup ground meat
1 cup commercial sandwich filling
1 cup nut meats, ground
Mayonnaise

Mix and spread on buttered bread.

Potted Beef Sandwich

1 cup potted beef
½ cup chopped olives
1 hard-cooked egg
1 small onion

Chop all and mix with cooked salad dressing. Butter bread and spread mixture on slices.

Beef Jelly Sandwich

Cook together two medium-sized beef hearts, four pigs' feet and one medium beef tongue, seasoning with salt and pepper. Remove meat from broth and cut in slices; remove the meat from the pigs' feet. Arrange in brick pan alternate layers of each, pour over the broth to cover, let cool and keep in ice box. The feet and tongue will make a jelly that will keep the loaf firm. Slices of this make good sandwiches. A little vinegar may be sprinkled over it if a pickled sandwich is preferred. This will keep indefinitely.

Sweetbread Sandwich

1 pound sweetbreads
2 hard-cooked eggs
1 tablespoon lemon juice
4 tablespoons mayonnaise
Salt
1 teaspoon chopped celery leaves

Cook and chop the sweetbreads and mix with egg and seasonings, first chopping the egg. Spread bread with creamed butter, then with sweetbread mixture and lay second slice on top.

BACON SANDWICHES

Bacon is an ingredient of many of the sandwiches in this book, but in those under this heading it is the principal one. Sandwiches containing bacon are particularly good fare on hikes or picnics. The recipe below is especially suited to such an occasion, when the bacon may be broiled over an open fire in the woods.

Summer Sandwich

Slit finger rolls along the top (once or twice) and spread a dressing of chopped mustard pickle in each slit. Broil bacon and slip it hot into the opening, adding a little crisp lettuce if desired.

Bacon Sandwich

Cut half a pound of bacon into dice and fry a golden brown, adding seven green peppers, seeded and chopped fine. Drain from fat and mix with mayonnaise and two or three small pickles finely chopped. Butter slices of whole-wheat or Graham bread and put the bacon between. Serve while bacon is hot. Makes about a dozen sandwiches.

Bacon and Peanut Butter Sandwich

Crush crisp bacon and moisten with catsup. Spread on slices of white bread spread with peanut butter.

Bacon and Endive Sandwich

Mince fried bacon with a few leaves of curly endive. Season with paprika and moisten with lemon juice. These sandwiches should be eaten as soon as made.

Bacon Spread Sandwich

Crisp fried bacon may be chopped and mixed with commercial relish spread. Use this on whole-wheat bread.

Baconapple Sandwich

Spread a slice of bread with tart apple sauce, cover with thin slices of bacon and place in hot

oven until bacon is crisp. Serve at once. A good cold sandwich may also be made by crushing fried bacon and sprinkling on apple sauce spread on bread. In this case the bread should be buttered.

Bacon and Chili Sandwich

Good sandwiches are made of very thick chili sauce and crisply cooked bacon, diced and spread between slices of dark bread. They should be eaten soon after making, while the bacon is crisp.

Sandwich de Luxe I

Mince fine six thin slices of dry crisp bacon. Add the bacon and fryings to one pint of mayonnaise. Add half a cup chopped English walnuts and one dill pickle cut fine. Mix well. Toast thin slices of white bread on one side and on the untoasted side place lettuce leaf and spread thickly with the above filling.

Bacon and Cheese Sandwich I

Spread thin slices of whole-wheat bread with cream cheese moistened with chili sauce, then sprinkle with crisp diced bacon.

Bacon and Egg Sandwich I

Toast two slices of bread, either white or Graham, and spread bottom slice with scrambled eggs and a slice of crisp bacon. Fried bacon cut into cubes may be added to the egg mixture while it is cooking.

Bacon and Egg Sandwich II

Fry two slices of bacon for each egg. Boil eggs fifteen minutes, one egg for each person to be served. Put bacon and eggs through food chopper. Mix well and spread on thin slices of bread.

Bacon Salad Sandwich

Half a pound of bacon fried lightly, one cucumber and two or three onions. Chop all fine and mix with salad dressing. Spread on bread with lettuce leaf between. A slice of ripe tomato may be added if desired.

Baconion Sandwich

Fry half a pound of bacon cut in slices or cubes. Drain off most of the fat and fry three onions, sliced, in the remainder. Chop and mix bacon and onions, sprinkle with salt and pepper and spread on white or rye bread. Proportions may

be varied to taste. Thin slices of raw onion may be used with slices of fried bacon in a sandwich if liked.

Baconut Sandwich

Fry bacon crisp, chop fine, add twice the quantity of walnuts chopped, and mix with boiled salad dressing. Spread bread with mayonnaise or butter. Place filling between lettuce leaves and all between slices of white bread.

Baconbean Sandwich

½ cup minced bacon
½ cup baked beans
2 tablespoons chili sauce

Mix, moisten with mayonnaise and spread on Boston brown bread. If beans have been baked in tomato sauce, omit the chili sauce.

SAUSAGE SANDWICHES

"Sausage" is a word of many meanings. Many kinds of smoked sausage are available and most of them make excellent sandwiches. Goose-liver sausages are much liked. The following recipes suggest some mixtures in which sausage plays a conspicuous part.

Bologna and Egg Sandwich

For each sandwich allow one beaten egg, two tablespoons Bologna sausage chopped fine and one tablespoon minced sweet pickle. Scramble mixture, adding a little salt and pepper and place between buttered slices of bread.

Wiener and Egg Sandwich

8 wieners
4 yolks of hard-boiled eggs
1 large onion
4 whites of hard-boiled eggs
1 tablespoon prepared mustard
1 tablespoon vinegar
1 tablespoon sugar, salt and pepper mixed

Chop wieners, egg yolks and onion. Add seasonings, and if not moist enough to spread well, add a little hot water. Spread on lettuce leaves and sprinkle with the chopped whites of eggs. One tablespoon chopped celery may be added if desired. Use white bread for these sandwiches.

Sausage Sandwich

Shape pork sausage meat into thin, flat cakes. Fry crisp and brown. Salt. Lay between slices of buttered or unbuttered white or rye bread.

Bologna Sandwich

Grind together Bologna, celery and onions and mix with mayonnaise. Use on rye or whole-wheat bread.

Bologna and Ham Sandwich

½ pound Bologna
½ pound boiled ham
2 hard-boiled eggs
8 sweet pickles
1 onion

Grind together, mix with mayonnaise and spread on buttered slices of white bread.

Baked Sandwich

Make Parker House or finger rolls in the usual way and allow them to rise sufficiently. Before putting them in the oven, fold a fresh Frankfurter sausage in each, with a small pat of butter. Bake in a hot oven. These sandwiches are ready buttered.

Picnic Sandwich II

1 cup liver sausage or leverwurst
¼ cup minced pickles
2 tablespoons minced onions
Mayonnaise

Mash sausage to a paste, mix with other ingredients and spread on white or rye bread.

Frankfurter Sandwich

Wash, cut links apart and prick each sausage in two or three places with a fine-tined fork. Put into boiling water and boil five minutes. Drain and place inside a long roll. Spread with mustard. Frankfurters may be broiled over an open fire at picnics and used in same way. Serve with a pickle.

LIVER SANDWICHES

Liver, because of its high nutritional qualities, is a valuable food for every one, but especially for those suffering with anemia. For those who do not like liver it is made much more palatable by combining it with other things and incorporating it in sandwiches.

Raw Liver Sandwich

Wipe liver thoroughly and remove any skin. Place in hot water a few minutes, then chop fine or scrape. Season with salt, pepper and a little grated onion, or horse-radish. Serve between slices of lightly buttered bread.

Liver Sandwich

Boil calf's liver until tender, or well-cooked broiled liver may be used. Trim and mince fine.

Add one third the amount of hard-boiled eggs, also chopped fine. Season well with salt, pepper and paprika and soften with creamed butter. Minced green peppers or pimentos may be added if desired. Spread on slices of buttered white bread.

Liverolive Sandwich

Boil one pound of calf's liver until tender, salting to taste. Rub through a sieve while hot. Mix with three fourths the amount of thinly sliced olives. Moisten with mayonnaise and spread on buttered rye bread.

Calf's Liver Sandwich

Cook calf's liver in salted water, using as little as possible, until tender. Grind it and add just a little minced onion and seasoning to taste, also cream and butter. A little mustard may be added if desired. A substantial and delicious sandwich.

Beef Liver Sandwich Spread

Place one pound of beef liver in cold water and boil for twenty minutes or until done. Hard-boil three eggs. Cut liver in small pieces, place in chopping bowl, add one large onion cut up, the eggs sliced, salt and pepper and half a medium-

sized pickle. Chop all together until smooth enough to spread. Pickle may be omitted and a cup of diced celery added.

Beef Liver Roll

Cook slowly together one pound beef liver, half a pound of lean fresh pork, two chopped onions, one teaspoon salt and a bit of bay leaf, in boiling water until meat is tender. Put the meat through chopper, add two teaspoons tomato catsup, pepper and salt; rub to a paste, moistening with the broth in which the meat was cooked. Grease a sausage casing inside, stuff the meat in this and let cool. Slice for sandwiches.

Liverice Sandwich

1 cup rice
½ cup chopped cooked liver
2 tablespoons butter
Parsley, mace, grated lemon rind

Boil the rice in plenty of hot water to which the salt, mace and a dash of grated lemon peel have been added. When tender, drain and add the chopped liver and butter. Pack in a glass jar and spread when cold on thin slices of bread.

Liver Butter Sandwich

1 pound liver, sliced
½ cup butter, melted
⅛ teaspoon pepper
½ teaspoon salt
⅛ cup prepared mustard or less if preferred

Boil liver slowly until tender. Drain. When cold chop fine and add melted butter and seasonings. Chill and use for sandwiches.

Liveraisin Sandwich

1 cup cooked liver, ground
½ cup seedless raisins
¼ teaspoon salt
⅛ teaspoon pepper
2 tablespoons cooked salad dressing
1 tablespoon chopped celery
½ teaspoon prepared mustard
¼ teaspoon grated onion
3 tablespoons catsup or chili sauce

Chop liver and raisins together, add seasonings and mix with salad dressing. Use on dark or white bread, placing a lettuce leaf in each sandwich.

Liver and Bacon Sandwich

Liver and bacon which have been fried together in the usual way may be put through the food chopper while hot and mixed with enough bacon fryings to make a sandwich spread.

Chicken Liver Sandwich

Cook in butter until soft two slices of onion, four sprigs of parsley and a slice of green pepper.

Cook chicken livers in this until brown, then pour on chicken stock to cover and cook slowly until livers are done. Chop fine or put through a coarse sieve. Season with salt, paprika, a little curry powder and a little mustard. A little chopped onion may be substituted or used with these seasonings and minced olives or mushrooms may be added, if desired. Butter slices of brown or whole-wheat bread and spread with liver mixture.

Liver and Jelly Sandwich

Boil two chicken livers until tender; chop fine. Add salt, pepper and a tablespoon of currant jelly. A teaspoon of Worcestershire sauce may be added or may be used instead of the jelly. Do not use any butter with this filling.

Shrimp and Chicken Liver Sandwich

1 cup cooked shrimps
1 cup cooked chicken livers
1 Bermuda onion
1 seeded green pepper

Put all ingredients through meat chopper, season with salt and mix with chili sauce or with mayonnaise. Use as sandwich filling on white bread.

Liver and Lobster Sandwich

Mix equal amounts of minced chicken livers and lobster, season with onion juice or grated onion and chopped pimento. Add salt, mix with mayonnaise and spread on buttered white bread. Cover with slices of entire-wheat bread buttered; press and trim.

Liver Savory Sandwich

Boil one chicken liver. Drain and chop fine. Soften a package of cream cheese with a tablespoon each of heavy cream and mayonnaise. Add the liver, a teaspoon of chopped celery leaves, pepper, salt, half a teaspoon sugar or a little less, a few drops onion juice, half a teaspoon curry powder and one little gherkin pickle chopped fine. Mix all to a smooth paste and spread unbuttered bread slices with mixture. If too stiff, thin with a little mayonnaise. (Puzzle: Find the chicken liver.)

Bacon and Chicken Liver Sandwich

Dry broiled bacon and cooked chicken liver put through the meat chopper and mixed with mayonnaise make an appetizing sandwich.

Pâté de Foie Gras Sandwich

2 small goose livers
2 tablespoons goose fat
3 hard-cooked eggs
Salt, pepper, grated onion

Cook goose livers in goose fat until soft, mash to a paste with the eggs, add onion and seasoning. Spread on small, thin slices of toast. This is good as a canapé.

Mock Pâté Sandwich

Remove casing from liver sausage, mash to a paste with a little cooked salad dressing. Spread between thin, buttered rye bread.

CHICKEN SANDWICHES

Of all sandwiches, those made of chicken are usually considered the most delectable. Chicken lends itself best to combination with other delicately flavored foods and to use with white bread.

Chicken Sandwich

Cut cold cooked chicken in thick slices, lay on thick slices of bread which have been spread with creamed butter, sprinkle with salt and cover with slices of bread. If the chicken does not slice readily it may be chopped, mixed with salad dressing or chicken stock or cream, seasoned with salt and spread between slices of bread which have been spread with creamed butter.

Minced Chicken Sandwich

Chop the white meat of a small boiled chicken as fine as possible. Wash a quarter cup of capers and chop them fine, add pepper, salt, chopped onion to taste, a hard-boiled egg put through the ricer and enough thick mayonnaise to make a spreading mixture. Do not spread this mixture too thickly and use no butter with it.

Chicken and Celery Sandwich

One cup chopped cooked chicken, one hard-boiled egg riced, one-third cup minced celery, one tablespoon minced parsley. Mix with mayonnaise. Spread on thin slices of white bread.

Chicken and Almond Sandwich

Mix one cup chopped chicken and one cup chopped blanched almonds. Blend them with eight tablespoons cream and season with three-fourths teaspoon salt, one-fourth teaspoon paprika and a dash of pepper. Use with either white or whole-wheat bread.

Creamed Chicken Sandwich

Chop the chicken (a small amount will go a long way), add a little chopped parsley and celery salt,

add chopped olives and mix with a small amount of white sauce. Cool and spread on buttered whole-wheat bread.

Chicken and Nut Sandwich

1 cup cold chicken
¼ cup pecan meats
½ cup celery
Mayonnaise

Chop chicken and nuts fine and add the celery cut in thin slices. Mix with the dressing and spread on rounds or fingers of unbuttered bread, laying a lettuce leaf on the mixture. Top with a buttered round or finger.

Chicken and Cream Sandwich

3 tablespoons butter
3 tablespoons flour
1 cup thin cream
1 cup minced chicken
Blanched almonds or filberts
Seasonings

Melt butter, add flour and cream, the latter having simmered an hour in a double boiler with a seasoning of onion and celery salts, parsley and a little mace. Cook until it thickens, cool and add chicken and chopped nuts. Season all with cayenne or Tabasco sauce and spread thickly on buttered bread, topping with another slice.

Sunday Night Sandwich II

Mince one small can of boned chicken and add some tender diced celery and one tablespoon green

capers. Mix with salad dressing and spread on finger rolls, split, lightly toasted and well buttered.

Potted Chicken Sandwich

Spread buttered slices of bread with potted chicken. A lettuce leaf and a little chopped celery may be added.

Savory Chicken Sandwich

⅓ cup minced chicken
⅓ cup minced broiled bacon
⅓ cup minced celery
1 teaspoon minced green pepper
Vinegar

Mix and spread on a buttered slice of white bread. Place shredded lettuce on another slice and press the two together.

Chicken and Ham Filling

2 cups minced chicken
1 cup minced ham
½ a red pepper, minced
1 teaspoon minced white celery leaves
Salt, pepper
Chopped onion to taste
Minced sharp gherkin pickle
Mayonnaise to spread

This mixture is nice on white or whole-wheat bread. Wherever a mayonnaise filling is used, little or no butter is required.

Chicken Delight Sandwich

2 tablespoons butter
4 tablespoons flour
½ teaspoon salt
⅛ teaspoon pepper
1 cup milk
2 tablespoons chopped pimentos
2 cups cubed chicken
1 tablespoon chopped parsley
12 finger rolls

Melt butter, add flour and seasonings. Add milk a little at a time, stir constantly and cook until thickened. Add pimento and chicken and cook a little, then add parsley. Split finger rolls and remove part of center. Spread each half with butter and place in oven until melted. Fill lower half with creamed chicken. Place other half on top and serve immediately.

Chicken Giblet Sandwich

Boil the giblets of one chicken in salted water until tender. Put them and one hard-boiled egg through the chopper, season with one tablespoon cream, half a teaspoon table sauce, half a teaspoon salt, a little pepper and one teaspoon tomato catsup. Spread on whole-wheat bread.

Chickenham Sandwich

Lay alternate slices of chicken and boiled ham between thin slices of buttered white bread.

Chickenonion Sandwich

Chop chicken fine (the less choice bits will do) and mix with about one third the quantity of minced sautéd onion.

Goose Sandwich

Rye bread is the best carrier for this kind of sandwich, although fresh rolls may be used if preferred. Slice the cooked goose meat or mince it, adding thin slices of pickle if liked, or a bit of catsup, and insert between the rolls or slices of bread, which have been spread with goose fat.

CHAPTER II

EGG SANDWICHES

Eggs are among the most popular of sandwich materials. The reasons are that nearly every one likes eggs, that they are readily adaptable to sandwich use, that their flavor is individual although of a nature to combine well with other foods, and that they appeal to the eye as well as the palate. Eggs are used in many recipes in this book other than those under this heading, but in the following sandwiches they are the principal ingredient.

Egg Sandwich

Finely chop two hard-boiled eggs. Add butter, melted, or olive oil and seasonings, until of a consistency to spread easily. Spread between slices of buttered white or whole-wheat bread.

Hard-Boiled Egg Sandwich

Slice hard-boiled eggs, season with salt, pepper and a very thin spread of made mustard. Lay

between slices of buttered white or Graham bread. Chopped sweet pickle may be added if desired.

Egg Yolk Sandwich

Rub the yolks of hard-boiled eggs to a smooth paste, adding melted butter, salt and pepper, and spread on whole-wheat or white bread. For a variation, add a little chopped celery.

Fried Egg Sandwich

Melt one teaspoon butter in a small, round frying pan. Break in an egg and immediately break the yolk. Salt, fry on both sides and lay between two buttered rounds of white bread the same size as the frying pan. Cut in two.

Variation: Cook a little finely minced onion in the butter before breaking in the egg. Or sprinkle finely chopped raw onion over the egg when placed in the bread.

Deviled Egg Sandwich I

12 hard-boiled egg yolks
3 tablespoons olive oil
2 tablespoons vinegar
½ teaspoon prepared mustard
Salt and paprika
3 drops Tabasco sauce

Mix to spreading consistency and use on buttered white or rye bread. The egg whites may be chopped and sprinkled on the yolks if desired.

Deviled Egg Sandwich II

Boil six eggs hard; cool, peel and halve. Mash the yolks with two tablespoons soft butter, one tablespoon heavy French dressing, one teaspoon Worcestershire sauce and a teaspoon onion juice. Work in two teaspoons chopped chives. Spread between lightly buttered slices of white bread.

Egg White Sandwich

Chop the whites of the eggs used in Deviled Egg Sandwiches II fine and add to them a minced pepper, a minced gherkin and enough mayonnaise to make a spreading paste. Use between rye or whole-wheat bread.

Tomategg Sandwich

Put hard-cooked eggs through the food chopper and moisten with tomato catsup. Spread on lettuce leaves placed between slices of buttered bread. Season with salt and pepper.

Egg and Walnut Sandwich

Chop hard-boiled eggs and walnut meats coarse, using about half as much nut as egg. Mix with salad dressing and spread between white bread.

Egg Sandwiches

Egg and Cucumber Sandwich

Chop hard-boiled eggs and add about half the quantity finely chopped cucumber. Mix with Thousand Island dressing. Spread on white bread.

Egg and Celery Sandwich

Chop four hard-boiled eggs and two cups celery fine, season with salt and pepper and mix with mayonnaise.

Scrambled Egg Sandwich

Scramble eggs in the usual way, then break up with a fork and add a very little mayonnaise or enough melted butter to make of spreading consistency. Use on white bread.

Variation : Chop small bits of left-over ham and add to the scrambled egg.

Variation Number 2 : Fry a small onion brown in butter before scrambling the eggs with it.

Egg and Crab Meat Sandwich

Chop hard-cooked eggs fine and add about one third the amount of minced crab meat. Mix with mayonnaise and spread on buttered white bread.

Egg and Spinach Sandwich

Put hard-cooked eggs and half the amount of cooked spinach through the food chopper. Moisten with lemon juice and spread on buttered slices of bran bread.

Substantial Sandwich

Cut tomatoes in medium-thick slices, sprinkle with salt, pepper, paprika. Fry eggs until yolks are hard. Put egg and tomato between thin slices of buttered bread. Boiled or scrambled eggs can be used in the same way.

Egg and Water Cress Sandwich

Mash four hard-boiled eggs and combine with three tablespoons mayonnaise. Chop one bunch or more of water cress and combine with the egg mixture. Spread rather thickly between slices of buttered bread.

Egg and Caper Sandwich

Boil four eggs hard and when cold put them through the ricer. Add a little pepper, salt, sugar, two tablespoons French dressing, a tablespoon of washed and chopped capers and enough mayonnaise to make a spreading paste. Lay on

rye bread lightly buttered with anchovy paste and garnish with half gherkins.

Egg and Olive Sandwich I

Three hard-boiled eggs rubbed through sieve, eighteen stuffed olives chopped fine. Moisten with mayonnaise and use on white or whole-wheat bread.

Egg and Olive Sandwich II

Spread slices of bread with sandwich spread, then chop fine two hard-cooked eggs, adding one-fourth cup chopped stuffed olives and enough mayonnaise to moisten. Spread thickly on the sandwich spread.

Egg and Olive Sandwich III

For this variety chop the hard-boiled eggs, add minced pimento-stuffed olives and an equal amount of raisins. Moisten with mayonnaise.

Egg and Olive Sandwich IV

Chop half a pound boiled ham. Fry in butter. Add six eggs and mix. Stir in one cup chopped green olives and one teaspoon minced parsley. Serve hot on buttered toast, or cool and use on white buttered bread.

Egg and Bacon Sandwich

Mix chopped hard-boiled eggs with crushed, crisply fried bacon and mositen with a little of the hot bacon fat. Spread on white or whole-wheat bread.

Egg and Mushroom Sandwich

Sauté mushrooms and chop fine with hard-boiled eggs in proportions to suit taste. Bind with a little sweet cream and spread on white buttered bread.

Egg and Cheese Sandwich

Chop hard-cooked eggs fine and mix with grated cheese, butter and vinegar. Spread on rye bread.

Curried Egg Sandwich

Fry sliced onions in butter, add flour and milk to make a thick cream sauce. Add half a teaspoon curry powder and several hard-cooked eggs chopped coarsely. Let mixture cook, then cool and spread on buttered white bread.

French Egg Sandwich

2 yolks hard-boiled eggs	Dry mustard
8 chopped salted almonds	Paprika
Mayonnaise	Celery salt

Mash the egg yolks, add seasoning to taste, the chopped almonds and enough mayonnaise to

make a smooth paste. Spread on thin slices of bread with a lettuce leaf between.

Egg and Pimento Sandwich

3 or 4 hard-boiled eggs chopped fine
1 pimento cut very fine
12 stuffed olives sliced fine
3 or 4 sweet pickles cut fine

Mix with mayonnaise, salt and pepper and put on lettuce leaf between slices of buttered bread.

Egg and Nut Sandwich

Mix three boiled eggs, three tablespoons chopped nuts, two bell peppers and two pickles chopped fine with salt and mayonnaise. Spread on white bread.

Emergency Sandwich

Put six sweet pickles through the food chopper, also five hard-boiled eggs. Salt and pepper to taste. Cream two tablespoons of peanut butter and one of prepared mustard and add the pickle and eggs. A little paprika or a dash of vinegar may be added to thin to spreading consistency. Good on rye or whole-wheat bread.

Thousand Island Sandwich

Two hard-boiled eggs, one small pepper, four plain or stuffed olives, two sweet pickles, one

eighth of a small onion, a little pepper and mustard. Grind all and mix with one tablespoon chili sauce. Serve with lettuce in sandwich.

Egg and Grapenuts Sandwich

1 cup grapenuts
6 hard-cooked chopped eggs
1 tablespoon chopped onion
2 tablespoons chopped celery
2 tablespoons chili sauce
½ teaspoon salt
¼ teaspoon paprika
¾ cup thick mayonnaise
2 tablespoons chopped sweet pickle

Mix ingredients to good spreading consistency. Spread on buttered slices of white or dark bread.

Egg and Chutney Sandwich

Mash the yolks of as many hard-cooked eggs as desired and chop the whites fine. Mix chutney with the yolks to make a spreading paste and spread on thin slices of buttered bread. Sprinkle with the finely chopped whites on the egg yolk and chutney mixture and, if liked, lay a very tender lettuce leaf on all. Place another slice of buttered bread on top, press together, trim off crusts and cut in triangles.

CHAPTER III

FISH SANDWICHES

THE sprightly sardine stands first of the fish family in popularity with sandwich makers. This is probably because bread only modifies and does not eclipse its distinctive taste. Sardines should be drained from the oil in which they are packed before preparing them for sandwiches. Still more oil may be removed by dipping them quickly into hot water or laying on a soft cloth. If sardine sandwiches are packed in a picnic basket with other food, they should be wrapped in plenty of paraffin paper to prevent their odor permeating the entire lunch.

Sardine Sandwich

1 cup minced sardines
½ cup stuffed olives, chopped
1 teaspoon scraped onion
1 tablespoon chopped parsley
1 tablespoon lemon juice
3 tablespoons cream

Mix ingredients and spread between buttered slices of brown or white bread.

Plain Sardine Sandwich

Free a box of sardines from skin and bone and break the sardines with a silver fork. Soften them with French dressing, add a little extra red pepper and spread filling on white bread.

Sardinoil Sandwich

One small can sardines, the juice of a small lemon and one tablespoon mayonnaise made with olive oil. Add salt and a little red pepper. Spread on bread or soda crackers.

Horsardine Sandwich

Rub sardines to a cream with melted butter, lemon juice, salt, cayenne and a generous amount of horse-radish.

Sardinelet Sandwich

Remove skin from sardines and mash to a paste. Add pepper, salt and shredded lettuce. A few drops of lemon juice may be added if desired. Spread on white bread.

Beet and Sardine Filling

Mash sardines and hard-boiled eggs together. Moisten the mixture with beet juice to give a pink color.

Savory Sandwich

6 sardines
3 sour pickles
1 sprig parsley
1 teaspoon prepared mustard
1 tablespoon olive oil
2 tablespoons vinegar
Yolks of 2 hard-boiled eggs
Salt, pepper

Remove bones and tails from sardines and pound the fish to a paste. Mix them with other ingredients in order given. Spread on buttered rye or white bread. Lettuce may be added if desired.

Russian Sandwich

Butter thin slices of pumpernickel. Chop ripe olives fine and moisten with mayonnaise. Spread half of the slices of bread with the olives. Cover with sardines, split in halves and boned. Sprinkle the sardines with a little lemon juice or vinegar and place on top the remaining slices of bread. Press together firmly, cut in triangles and serve garnished with a slice of pickled beet.

Curry Sandwich

3 tablespoons melted butter
10 sardines
3 hard-cooked eggs
2 tablespoons grated cheese
1 teaspoon curry powder
Lemon juice and salt to taste
Brown bread

Bone the sardines, mix well with eggs, cheese and one tablespoon of butter. Mix the remaining butter with curry powder, lemon juice (half a

teaspoon or so) and salt. Cut brown bread thin, spread with curry mixture and then a layer of sardine paste.

Sardinegg Sandwich

Use equal parts of hard-boiled eggs, riced, and sardines, skinned and boned. Moisten with French dressing, using lemon juice instead of vinegar. Spread between very thin slices of bread.

Variation: Use one box sardines, three hard-boiled egg yolks, mayonnaise, brown bread and butter.

Sardine Loaf

1 can sardines, mashed
2 hard-cooked eggs, mashed
⅛ teaspoon pepper
½ teaspoon salt
1 teaspoon each oil and vinegar *or*
1 teaspoon mayonnaise
1 cup mashed potato

Mold into a loaf, chill and slice for sandwich filling. Sprinkle with lemon juice. A bit of parsley or lettuce may be added to each sandwich.

Devildine Sandwich

Remove bones and tails from a medium-sized can of sardines and thin to a paste with lemon juice. Add a small can of deviled ham (not potted ham), one hard-boiled egg, chopped fine, a chopped olive and a tablespoon of mayonnaise.

Trim slices of white bread, butter, lay on a lettuce leaf and spread with devildine.

Sardine de Luxe Sandwich

2 tablespoons melted butter
1 dozen sardines
1 tablespoon whipped cream
Lettuce leaves
1 tomato
Salt, pepper and paprika to taste

Bone and skin sardines, rub through a sieve, add cream, butter, pulp of tomato and seasonings and mix well. Spread mixture between slices of brown or white bread and butter, stamp out in rounds. In center of each round force a row of whipped cream seasoned with salt and red pepper. Place small stamped-out leaves of lettuce around the cream. This makes twelve.

Sardolive Sandwich

Mix equal parts of sardines, chopped olives and hard-boiled egg yolks and season highly with lemon juice, salt and paprika.

Smoked Sardine Sandwich

Remove tails and backbones from smoked sardines and rub the fish to a paste with a little soft butter, adding lemon juice and Worcestershire sauce, a bit of piccalilli or chopped sour pickle and a few grains of cayenne pepper.

Cressardine Sandwich

Mash sardines to a paste and add an equal quantity of mashed hard-boiled eggs. Moisten with melted butter or olive oil and mix in half as much chopped water cress as you have sardines, or more if desired. Chopped tender dandelions may be substituted. Season with salt, cayenne and lemon juice.

Tuna Fish Sandwich

1 cup flaked canned tuna fish
2 tablespoons creamed butter
1 teaspoon tarragon vinegar
¼ teaspoon paprika
1 tablespoon minced capers
½ teaspoon salt

Mix and spread between slices of buttered white bread. Cooked dressing or mayonnaise may be substituted for creamed butter if sandwiches are not to be served with salad.

Tuna Nut Sandwich

Tuna fish, chopped celery and nuts mixed with mayonnaise make a good substitute for chicken salad sandwiches. Proportions may be varied to suit the taste.

Pimentuna Sandwich

1 cup flaked tuna fish
3 tablespoons minced celery
2 tablespoons minced pimento
Mayonnaise to moisten

Mix and spread between slices of white bread, buttered.

Fish Sandwiches

Tunolive Sandwich

1 small can tuna fish
½ cup salad dressing
½ cup chopped stuffed olives

Mix and spread on buttered white bread.

Tuna Delicious Sandwich

Combine tuna fish with mayonnaise, Worcestershire or Tabasco sauce, salt and pepper to taste. Put between whole-wheat bread slices.

Tunasauce Sandwich

1 can tuna fish
1 cup sauce
6 small cucumber pickles, chopped
Buttered white, rye or Graham bread
1 teaspoon salt

The sauce is made of half a cup of chili sauce and one cup mayonnaise, mixed. Flake the fish, mix with the other ingredients and spread between slices of bread.

Pineapple and Tuna Sandwich

1 can tuna fish
2 tablespoons chopped pickle
Salt, pepper
French dressing to soften
¾ cup crushed pineapple

Drain and flake the fish and add seasonings. Mix well, then add pineapple last. Spread on buttered bread.

Salmon Sandwich

Mixed flaked salmon with boiled salad dressing and spread between thin slices of bread.

Variation: Mix salmon with lemon juice to form a paste and spread between buttered slices of rye bread.

Salmon Pickle Sandwich

Mix salmon with chopped sweet pickle and add salad dressing or lemon juice.

Alaska Sandwich

½ cup flaked salmon
2 tablespoons chopped cucumber
¼ cup salad dressing

Mix and spread on buttered slice of bread.

Salmon Bite

Remove bones from red salmon and mix with grated horse-radish. Spread on white or rye bread.

Salmonion Sandwich

Mix flaked salmon with chopped Spanish onion and moisten with weak vinegar.

Salmonut Sandwich

Mix flaked salmon with chopped nuts, minced celery and mayonnaise. White bread is best for this.

Sandwich Tartare

Mince salmon and mix tartare sauce with it. Spread on bread and lay slices of cucumber on filling. Cover with slice of bread, buttered or not as preferred.

Pressed Salmon Sandwich

2 beaten eggs
2 tablespoons melted butter
2 cups fine bread crumbs
1 pound can pink salmon, flaked

Season. Turn into mold, cover and steam one hour. When cold, cut into thin slices and serve in sandwiches.

Salmon Savory Sandwich

1 can salmon, minus skin and bones
3 hard-boiled egg yolks
2 tablespoons lemon juice
2 tablespoons chopped parsley
½ cup cream salad dressing
Salt, pepper

Mix thoroughly and spread between slices of whole-wheat bread.

Lenten Sandwich I

One can flaked pink salmon mixed thoroughly with enough cheese, pimento, seasoning and salad dressing to make a smooth paste. Spread between thin slices of fresh bread, cut in fancy shapes.

Smoked Salmon Sandwich

Thin slices of smoked salmon between buttered slices of white or rye bread make a sandwich of different flavor from the canned salmon and one which is pleasing to most people.

Crab Sandwich

The simplest form of this variety of sandwich is made by seasoning cold cooked crab meat with salt, cayenne and a few drops of lemon juice. Spread on buttered bread.

Crab Meat Sandwich

To one small can crab meat add one quarter cup chopped olives, one cup chopped celery, one cup chopped cucumber. Moisten with mayonnaise to which half a teaspoon salt and one tablespoon lemon juice has been added. Spread between thinly sliced, lightly buttered white bread.

Deviled Crab Sandwich

2 hard-boiled egg yolks
1 tablespoon melted butter
½ can deviled crabs
1 tablespoon lemon juice

Mash the egg yolks to a paste with butter, add lemon juice and chopped crab. Mix and use as filling between thin slices of pumpernickel or buttered brown bread.

Crab and Cheese Sandwich

Cream one-fourth cup butter, add one-fourth cup of grated cheese and spread on white bread slices. Dust with paprika and cover with slices of crab meat marinated in French dressing. Cover with buttered bread and cut off crusts. This sandwich is equally good made with lobster.

Crab and Fruit Sandwich

Mix half a cup of grapefruit pulp, half a cup of cut pineapple and one cup crab meat. Let stand ten minutes, drain and add half a cup mayonnaise mixed with two teaspoons gelatin dissolved in two tablespoons hot water. When cool, spread between thick buttered slices of bread.

Shrimp Sandwich

Flake canned shrimps and combine with half the quantity of chopped cucumber, salted, and a little lemon juice. Spread on Graham bread.

Mustard Shrimp Sandwich

Mince shrimps finely and moisten with French dressing in which a little made mustard has been mixed. This gives a distinctive taste.

Shrimpegg Sandwich

1 cup cooked shrimp (1 can)
½ cup chopped walnuts
3 hard-boiled eggs
Mayonnaise or boiled dressing

Mix and spread on thin slices of white bread.

Cucumber and Shrimp Sandwich

1 can shrimps, put through food chopper
2 tablespoons butter
Few grains clove
Salt
1 teaspoon pepper
1 teaspoon anchovy paste
1 teaspoon lemon juice

Mix with French dressing. Spread on thin slices of buttered white bread. Slice peeled cucumbers and marinate for twenty minutes in French dressing and place between the slices of bread.

Shrimp and Celery Sandwich

Mince fresh or canned shrimps fine. Moisten with mayonnaise and add half the quantity of chopped celery. Use thinly sliced buttered bread.

Variation: Add a little nutmeg for seasoning.

Lobster Sandwich

Chop cooked lobster meat fine, season with a very little Tabasco sauce, add lemon juice and olive oil and spread on thinly buttered slices of white bread.

Lobster and Celery Sandwich

Mince fine the meat of a freshly boiled lobster. Moisten with heavy mayonnaise, add a little cayenne and two teaspoons of minced white celery leaves. Spread on rounds of bread and lay slices of stuffed olive on top. These may be left open or covered with another slice of bread.

Lobster and Egg Sandwich

Excellent for Sunday-night lunch and will make a little lobster go a long way. Chop one small claw of lobster meat and three or four hard-boiled eggs. Add mayonnaise to make of spreading consistency and put between crustless slices of buttered white bread.

Lobster and Pickle Sandwich

Mix half a cup shredded lobster meat, three chopped sweet mixed pickles, two tablespoons tarragon vinegar, salt and pepper. Let stand three minutes, press out vinegar, add one-fourth cup mayonnaise and spread between slices of white bread.

Lobster and Mushroom Sandwich

Sauté mushrooms in butter and chop, adding a little cream if necessary. Add same amount of

lobster meat chopped fine and season with salt, pepper and lemon juice. Thick creamed shrimps may be used in place of the lobster.

Anchovy Sandwich

Spread thin slices of bread with a very little butter and cover with a thin layer of anchovy paste mixed with finely chopped olives.

Variation: Spread on long, crusty, buttered finger rolls.

Anchovy and Shrimp Sandwich

Mix equal parts of anchovy paste and fresh boiled shrimps to a paste, spread on lettuce or mix with chopped cucumbers dipped in French dressing and place between thin slices of bread.

Anchovy and Cheese Sandwich

Mix one tablespoon of anchovy paste and one cream cheese, a teaspoon of olive oil and a teaspoon of horse-radish. Spread between slices of any dark bread. Sardines or Russian caviar may be used instead of the anchovies.

Parmesan and Anchovy Sandwich

Remove bones from a dozen anchovies; add yolks of three hard-boiled eggs and mash. Mix two tablespoons Parmesan cheese with a half

saltspoon of cayenne; add to anchovy mixture with enough cream to make of spreading consistency. Use on buttered white bread.

Anchovy and Egg Sandwich

3 tablespoons butter
10 anchovies
3 hard-cooked eggs
2 tablespoons grated cheese
Watercress
1 teaspoon curry powder
½ teaspoon lemon juice
Salt to taste
Brown bread

Bone anchovies and mix to a paste with eggs, cheese and one tablespoon butter. Mix remaining butter with curry powder, lemon juice and salt. Spread thin brown bread with curry mixture and layer of anchovy paste. Lay another piece of brown bread on top and cut in triangles. Garnish with watercress.

Fried Oyster Sandwich I

Place two fried oysters on a leaf of lettuce and lay between slices of thinly buttered bread. These are good cold. Boiled salad dressing may be added if desired. Thick creamed oysters may also be used in a sandwich.

Pigs-in-a-Blanket Sandwich

Select as many oysters as you wish sandwiches. Cut an equal number of slices of bacon. Chop

one green pepper fine. Place each oyster in a slice of beacon, sprinkle with the green pepper, then fold and fasten with a toothpick. Place in moderately hot frying pan. Have a platter in the warming oven and as each piece of bacon is fried a crisp brown, place on platter.

Spread slices of bread lightly with mustard or any other mixture you prefer, then place the bacon between, removing toothpicks. Do not salt the oysters, as the bacon is salt enough.

Caviar Sandwich

¼ pound Russian caviar
3 tablespoons lemon juice
3 tablespoons olive oil

Beat until creamy. Spread between thin slices of bread.

Herring Sandwich

Dried herring, freed from skins and tails and liberally sprinkled with lemon juice, make an excellent sandwich with rye bread.

Variation: Chop the herring finely and mix with cream cheese.

Shad Roe Sandwich

Mash shad roe with a fork, mix with mayonnaise and spread on a slice of bread. Lay lettuce or minced watercress on second slice and combine.

CHAPTER IV

CHEESE SANDWICHES

Sandwiches which use cheese as their principal ingredient have a valid claim to the palm for popularity. In number and variety they outclass all other sandwiches. There are many good reasons for this. Practically every one likes cheese, it is a convenient article for the housewife to keep on hand, it is adaptable and blends well with other sandwich ingredients.

Moreover, cheese is a competent substitute for meat in its food values, and is much less expensive than meat. It is claimed that ninety-five per cent of its properties are converted into energy by the body. It is easily digested.

With all these points in its favor, it is no wonder that cheese is the star ingredient of sandwiches. There is practically no limit to its possible combinations with other foods for sandwich use. Many of the recipes given in other groups in this book might well claim a place in the cheese group. An effort has been made, however, to include in this

group those sandwich recipes which have cheese as the dominant ingredient.

Cheese Sandwich Filling

¾ pound American cheese
2 tablespoons butter
3 tablespoons tomato catsup
1 teaspoon Tabasco sauce
Salt and cayenne
Onion juice or chopped onion

Grate the cheese and mix thoroughly with the butter. Add catsup, Tabasco sauce, salt, cayenne and onion juice. If not soft enough, add a little cream. Use between slices of any preferred bread, cut in fancy shapes if desired.

American Cheese Sandwich

Put sharp American or "store" cheese through the food chopper. Add olive oil to make of spreading consistency, onion juice, paprika and salt and mix thoroughly. Pack into a glass jar to keep. Just before using, add a little chopped chives or parsley if desired. Use on buttered bread.

Cheese and Mint Sandwich I

Cut generous slices of York State cheese and lay them between buttered slices of rye bread. Over the cheese lay a few sprigs of fresh mint leaves.

Cooked Cheese Filling

1 tablespoon butter
½ green pepper, minced
2 tablespoons chopped onion
¼ teaspoon salt
½ cup strained tomato pulp or canned tomato soup
¾ pound mild cheese
Few grains cayenne
1 egg
Milk or cream

Sauté pepper and onion four minutes in butter. Add tomato and cook five minutes. Add cheese, put through food chopper, and seasonings. Stir occasionally and cook in double boiler until cheese is melted, then add the egg, slightly beaten and mixed with two tablespoons thin cream or milk. Spread on lettuce leaves laid between slices of bread. An especial favorite with men.

Cheese and Egg Sandwich I

1 cup mild American cheese
1 teaspoon made mustard
2 finely chopped hard-boiled eggs
1 teaspoon lemon juice
4 tablespoons olive oil
Salt and pepper

Chop the cheese by hand, add eggs and seasonings and mix thoroughly. Spread between trimmed slices of buttered bread.

Plain Cheese Sandwich

Cut American factory cheese into thick slices and place between two slices of bread which have

been spread with creamed butter. These sandwiches are particularly good when toasted or sautéd in butter.

Cheese and Mango Sandwich

2 mangoes
2 hard-boiled eggs
¼ pound cheese
Salt
Vinegar
Mustard

Wash mangoes and remove seeds. Chop fine, grate the cheese and crumb the eggs in small pieces. Mix, adding salt, vinegar and mustard. Good on rye bread or any dark bread.

Savory Cheese Sandwich I

1 pound American cheese
1 small can pimentos
1 large onion
1 teaspoon salt
4 medium-sized sweet pickles
2 hard-boiled eggs
Mayonnaise

Put all but mayonnaise through food chopper. Add mayonnaise to make of spreading consistency. Use on any preferred bread.

Savory Cheese Sandwich II

½ pound cheese
2 hard-cooked eggs
4 sweet pickles
1 small bottle stuffed olives
Small piece onion
Lettuce

Chop first five ingredients in chopping bowl until quite fine. Add enough boiled salad dress-

ing (not oil mayonnaise) to moisten. Spread generously on lettuce leaf between slices of white bread.

Pimento Cheese Sandwich I

2 tablespoons butter
1 cup diced cheese
1 teaspoon cornstarch
6 tablespoons milk
1 teaspoon salt
1 can pimentos
Paprika
Graham bread

Put cheese into double boiler. Add butter, cornstarch, milk, salt and paprika to taste, and cook until smooth, stirring. Then add pimentos cut in small pieces. Spread between buttered slices of Graham bread.

Pimento Cheese Sandwich II

Grind one-fourth pound cheese and two pimentos. Add one tablespoon ground nuts, one hard-boiled egg and mayonnaise to spread. Use on buttered slices of dark bread.

Pimento Cheese Sandwich III

1 pound York State cheese
2 pimentos
4 sweet pickles
6 olives

Put through food chopper and mix with enough mayonnaise to spread on crackers.

Pimento Cheese Sandwich IV

Grind one-half pound cheese and half a pint canned pimentos. Mix and season with salt, pepper and paprika. Add thick cream to make paste. Spread one slice of bread with this mixture. Lay a lettuce leaf on the other, chop celery fine and mix with salad dressing. Combine.

Cheese and Nut Sandwich

Spread one slice of buttered bread with commercial pimento cheese. Sprinkle thickly with coarsely chopped, broken nut meats, preferably pecan. Salt, lay on lettuce leaf, put another slice on top, cut into "fingers."

Cheese and Dried Beef Sandwich

¼ pound cheese, melted
¼ pound dried beef
½ cup strained tomatoes
1 teaspoon butter
1 egg

Mix ingredients and cook for three or four minutes, then cool. Toast the bread and spread with salad dressing. Spread filling on toast and serve.

Variation: Use plain bread, not toasted, and a lettuce leaf.

Cheese and Pickle Sandwich I

Put through food chopper half a pound of American cheese and half a cup of sour pickles.

Season with salt and paprika. Cream one cup butter and combine it with the cheese mixture. Spread evenly on thin slices of any kind of bread, press together and cut off crusts.

Cheese and Pickle Sandwich II

Lay thin slices of American cheese between buttered slices of bread and over the cheese lay thin slices of dill pickle. Cover.

Cheese and Bean Sandwich

Mix half a cup of cheese with half a cup of lima or baked bean pulp, add salt and pepper and mix with cooked salad dressing. Use on any buttered bread.

Cheese and Pea Sandwich

Equal parts of cheese and cooked peas, mashed to a pulp, seasoned and mixed with mayonnaise. Spread on buttered white bread.

Cheese and Peanut Sandwich

½ pound cheese
½ pound peanuts
5 sprigs parsley
1 onion

Chop all ingredients, mix with half a cup mayonnaise and spread on slices of white or whole-wheat bread. Good with stuffed eggs.

Mystery Cheese Sandwich

So called because the ingredients blend so harmoniously that it is hard to tell just what is in it.

½ pound American cheese
3 hard-boiled eggs
1 small onion
1 pimento
½ teaspoon salt
⅛ teaspoon paprika

Put all through food chopper, using finest knife. Mix thoroughly, add seasonings, and if not moist enough add olive oil until of spreading consistency. Let stand several hours before using, to blend the flavors.

Cheese and Tomato Soup Sandwich

Put one cup canned tomato soup, undiluted, in double boiler, add one-fourth pound cheese, grated, and stir until cheese is melted. Add well-beaten egg, half a teaspoon salt and cook until mixture is thick, stirring constantly. Cool and use between slices of buttered pumpernickel.

Cleveland Sandwich

1 beaten egg
1 tablespoon flour
2 teaspoons sugar
1 teaspoon salt
1 cup condensed milk
½ cup vinegar
½ cup water
½ pound store cheese
1 small bottle olives
1 small jar pimentos
1 green pepper

Mix flour with egg, add sugar and cook all liquid ingredients in double boiler till thick. Stir in the

cheese, cut in small pieces, add the olives, pepper and pimentos finely chopped. Let cool and use on any preferred bread, cut thin in fancy shapes. These sandwiches may be toasted.

Cheese and Mustard Sandwich

Put American cheese and mustard pickle through the food chopper together, using proportions to suit the taste. Spread on thinly buttered bread.

Easy Cheese Sandwich

Cream the yolk of a hard-boiled egg with one tablespoon melted butter, add a little salt, white pepper and mustard and one-fourth pound grated American cheese. Stir in tablespoon vinegar, spread on bread with lettuce leaf, and lay on rings of egg white.

Cream Cheese Sandwich

5 small packages cream cheese
1 cup chopped walnuts
1 cup raisins
1 cup coconut
2 tablespoons lemon juice

Mix all ingredients and shape in cylindrical form. Roll this in a little of the coconut, ground to a powder. Spread slices on crackers or on slices of buttered bread. Good for party "eats."

Cheese and Water Cress Sandwich I

Chop a bunch of water cress fine. There should be about one cup. Blend with softened cream cheese and spread on unbuttered white or rye bread.

Creamango Sandwich

1 pound Philadelphia cream cheese
1 finely chopped mango
1 tablespoon onion juice
½ teaspoon salt
⅛ teaspoon pepper

Cream the cheese, add minced mango, pepper, salt and onion juice. Spread on thin slices of buttered bread.

Creamorange Sandwich

2 small cream cheeses
2 tablespoons butter or substitute
¼ cup orange juice
½ cup chopped pimentos
1 cup chopped walnuts
½ teaspoon salt

Cream first three ingredients and add others. Mix well and spread between slices of buttered Graham or oatmeal bread. Makes about twenty large sandwiches.

Tochebee Sandwich

1 large can tomatoes
1 teaspoon butter
1 cup ground dried beef
½ cup cream cheese
Salt, pepper, cayenne

Cook tomato and seasoning half an hour. Add beef and cheese and let come to a boil. Cool. Keeps well in ice box. Use on any preferred bread.

Spiced Cheese Sandwich

Cream cheese, 1 package
Seeded raisins, chopped
Chopped pecans
Cream
Chopped maraschino cherries
1 saltspoon mixed spices

Soften cheese with cream and add other ingredients. Mix and use on white bread.

Combination Sandwich I

1 part Roquefort cheese
2 parts cream cheese
Cream
Pepper, salt
Onion juice
Chopped celery heart

Mix as indicated, using enough cream to make of spreading consistency. Spread on buttered bread and cut off crusts.

Spalding Sandwich

Cut the crusts from two slices of bread and butter each slice. Spread liberally with seasoned cream cheese. Cut four stuffed olives in half lengthwise and place in two lengthwise rows on bottom slice about one third of the way in from the sides. Put on top slice. With a sharp knife cut down through sandwich through middle of each

row of olives. You will have three sandwiches with a row of cut olives showing on the edges of outside fingers and on both edges of middle one.

Cheese and Chestnut Sandwich

Drain and chop fine a small bottle of chestnuts (preserved marrons). Work a package of cream cheese to a paste, adding half saltspoon salt, the chestnuts and a little heavy cream, no butter. Spread on unbuttered white or dark breads.

Cheese, Chestnut and Ginger Sandwich

1 cream cheese
¼ cup boiled chestnuts
1 teaspoon lemon juice
2 tablespoons preserved ginger or syrup
⅛ teaspoon salt

Put chestnuts through sieve and add to cream cheese, with other ingredients. Mix well and spread between buttered Graham or whole-wheat bread. Cut with fancy cutters.

Chilicheese Sandwich

Blend cream cheese with chili sauce and spread on buttered Graham bread.

Cheese Tart Sandwich

Cream cheese
⅓ cup grape jelly
6 slices Boston brown bread
6 slices white bread

Work the cheese until soft and mix with jelly. Spread generously on thin slices Boston brown bread and use thin slices of buttered white bread to cover.

School Sandwich

1 package cream cheese
3 tablespoons mayonnaise
1 cup finely shredded celery
1 teaspoon chopped onion
½ green pepper, chopped

Mix well and use with lettuce between slices of buttered or unbuttered whole-wheat bread, or on crackers.

Medley Sandwich

1 package cream cheese
Chopped pickles
Olives
Cucumber
Tomato
Green pepper

Mix with the cheese any or all of the other ingredients in equal or varying proportions as desired. Spread between slices of well-buttered brown bread.

Cheese and Olive Sandwich

1 cream cheese, snappy
¼ can pimentos
6 olives
1 medium onion

Put all through food chopper, season to taste and moisten with mayonnaise. Spread between soda crackers.

Cheese and Egg Sandwich II

Chop fine four hard-boiled eggs, season to taste and sprinkle on buttered brown bread. Melt one-fourth pound cream cheese and pour over the egg. Lay a lettuce leaf on top and cover with other slice of bread.

Midnight Sandwich

With one cream cheese mix twelve stoned and chopped olives. Moisten with mayonnaise or boiled dressing. Use on buttered white or whole-wheat bread, cut thin.

Cheese and Walnut Sandwich

Butter white bread lightly and spread bottom slices with a layer of cream cheese one-eighth inch thick. Sprinkle on a thick layer of chopped English walnuts. Salt lightly and cover with other slice. Serve with olives.

Tiger Eyes

Cut rounds of white bread with a cutter. Butter the bottom round and spread with seasoned cream cheese. Cut a small circle from center of top round. Place on bottom round and in the center hole fit half a stuffed olive, cut crosswise.

Cheese Sandwiches

One-Eye Sandwich

Spread rounds of bread with a mixture of cream cheese and chopped nuts and cover with another slice cut with a doughnut cutter. In the opening place a bit of firm jelly. Mint may be used for some and guava for others.

Cheese and Celery Sandwich

2 tablespoons minced celery
1 tablespoon minced nuts
1 tablespoon cream or cottage cheese
½ teaspoon minced parsley
Olive oil to moisten
Salt and pepper

Mix thoroughly and use between thin slices of buttered brown bread.

Cheese and Pistachio Sandwich

2 tablespoons cream cheese
1 tablespoon Roquefort cheese
1 teaspoon unsalted butter
1 saltspoon celery salt
2 teaspoons cream
1 tablespoon chopped pistachio nuts

Blend in order given and use on white or brown bread.

Cheese and Chive Sandwich

1 small cream cheese
1 teaspoon soft butter
1 tablespoon sharp mayonnaise or boiled dressing
1 tablespoon chopped nuts
1 tablespoon chopped chives
1 teaspoon sugar
Paprika

Mix all thoroughly, adding a little sweet cream if not moist enough. Spread whole-wheat rounds with mixture, using a small lettuce leaf with each sandwich.

Cheese and Cherry Sandwich

1 cream cheese
Cream
12 candied cherries cut in pieces
½ cup chopped black walnut meats

Mix cheese and cream until light, add other ingredients and use on buttered or unbuttered bread.

Cheese and Maraschino Sandwich

1 cream cheese
1 tablespoon chopped dates
1 tablespoon chopped nuts
¼ cup maraschino cherries
Mayonnaise

Mix all ingredients, proportions of which may be varied to taste. Use on any kind of bread.

Cheese and Lettuce Sandwich

Put the heart of a head of lettuce through food chopper and spread on slices of Graham bread. Mix one cream cheese to a paste with a little sweet cream, adding salt and red pepper to taste. Spread a thick layer on top of the lettuce and cover with another slice of bread.

Toasted Cheese and Walnut Sandwich

½ cup cream or cottage cheese
2 tablespoons salad oil
1 tablespoon vinegar
¼ teaspoon salt
⅛ teaspoon paprika
6 tablespoons English walnuts

Mix oil, vinegar and seasonings and add cheese. Cut Graham bread in quarter-inch slices, spread with cheese mixture and sprinkle with chopped walnuts. Put together in pairs, trim crusts, cut in finger-shaped pieces and toast. Nice to serve with salad.

Savoyard Sandwich

1 small bottle stuffed olives
1 green pepper
1 stalk celery
1 large onion
1 cucumber
½ pound cream cheese
Salt

Put all but cheese through food chopper, drain and add to cheese. Mix with mayonnaise or boiled dressing to bind. Spread on thin slices of white or dark bread, cover with lettuce leaf and another slice of bread.

Cheese and Orange Sandwich

Mix cream cheese with orange marmalade and spread on thin slices of buttered white bread.

Oriental Sandwich

Cream one package cream cheese and add twelve stoned and chopped dates and a little salt. Spread on buttered bread, sprinkle with a few chopped peanuts or with a thin layer of peanut butter and cover with another slice of bread.

Cheese and Fig Sandwich

Put three figs and two tablespoons blanched almonds through food chopper. Mix with cream cheese and season with salt, pepper and soy sauce. Spread between thin slices of buttered bread.

Cheese and Apple Sandwich

Mix equal parts of cream cheese and apple butter to a paste and spread on slices of nut bread or Boston brown bread.

Chemarnion Sandwich

Spread bottom slice of bread with a layer of Philadelphia cream cheese. On that spread a layer of marmalade and top with a sprinkling of minced Spanish onion. Cover with another slice of bread. A favorite with men.

Cheese and Jelly Sandwich

To one package of cream cheese add a tablespoon currant jelly. Work to a paste. Add a

tablespoon chopped nuts and soften with cream if too stiff. Spread on unbuttered white bread.

Cheese and Honey Sandwich

Mix equal parts fresh cream cheese and liquid honey to a smooth paste. Spread on slices of buttered white bread and cut in triangles.

Cheese and Prune Sandwich

Mix equal parts cream cheese and finely chopped drained prunes which have been cooked with lemon juice and rind. Spread on buttered white bread.

Cheese and Apricot Sandwich

Blend equal parts cream cheese and the pulp of stewed apricots, drained and pressed through a sieve or ricer. If desired, add a bit of mayonnaise and some finely chopped nuts, but these are not necessary. Use between thin slices of buttered white bread.

Cheese and Mint Sandwich

Mash cream cheese to a paste with a little cream, adding a bit of salt. Put a layer on bottom slice of bread and a layer of mint jelly over it. Bread should be cut thin and buttered. Cover with another slice. Cut in fingers.

Cheese and Ginger Sandwich

Mix half a cup of cream cheese with one rounded tablespoon of crystallized ginger put through the food chopper. Mix well, with a little sweet cream. Spread on thin, crustless slices of Graham or rye bread.

Cheese and Guava Sandwich

Mix cream cheese and guava jelly and spread on buttered or unbuttered slices of raisin or nut bread.

Cheese, Ginger and Nut Sandwich

To half a cream cheese add two tablespoons finely minced Chinese preserved ginger and two tablespoons chopped pecans. Blend to a paste, adding a bit of sweet cream if necessary. Spread on unbuttered slices of whole-wheat bread.

Marcheepine Sandwich

1 package cream cheese
1 tablespoon thin cream
3 tablespoons chopped candied ginger
1 tablespoon chopped candied pineapple
2 chopped maraschino cherries

Mix all thoroughly and spread on thin slices of buttered whole-wheat bread. Other fruit may be used instead of pineapple if preferred. Cut in small triangles. Nice for afternoon tea.

Cheese and Peach Sandwich

Mix cream cheese with finely chopped, drained, sweet-pickled peaches, using some of the syrup to soften if necessary. Use on buttered white bread.

Cheese and Pineapple Sandwich I

Spread slices of buttered bread thinly with cream cheese and sprinkle with finely chopped pineapple. Press firmly together.

Cheese and Pineapple Sandwich II

Work two packages of cream cheese together with three-quarters cup grated preserved or canned pineapple, well drained. Add a little salt and two tablespoons finely chopped walnuts and spread on white bread.

Cheese and Pineapple Sandwich III

Mix equal quantities of shredded pineapple, cream cheese and pimento which has been forced through a sieve. Season with salt, paprika or cayenne, and curry powder and blend with creamed butter. Spread on thin slices of white bread, crustless, and press firmly together.

Cheese and Jam Sandwich

Spread whole-wheat or Graham crackers with a mixture of cream cheese and raspberry jam.

Pepper Ring Sandwich

¼ pound commercial pimento cheese
5 tablespoons cream
1 teaspoon gelatin
1 tablespoon cold water
Lettuce
Green peppers
Salt and pepper

Soak gelatin in cold water and dissolve over hot water. Add to the cheese softened with cream and grated. Stuff peppers with this and chill. When ready to use, slice and lay on rounds of buttered bread with a leaf of lettuce. You will have a slice of cheese surrounded by a ring of green pepper.

Black-Eyed Susans

Cut whole-wheat bread into rounds with biscuit cutter and white bread into rings with doughnut cutter. Spread rounds with cream cheese, brush with mayonnaise, lay on ring of white bread and fill center with stoned date.

Variation: On rounds of white bread make centers of melted sweet chocolate and from these radiate petals of yellow cheese.

Roquecel Sandwich

2 cups chopped celery
1 teaspoon minced onion
Mayonnaise
6 tablespoons Roquefort cheese
4 tablespoons cream

Mix celery and onion and blend with mayonnaise, seasoning with salt and pepper. Blend cheese with cream. Spread a slice of buttered bread with the cheese mixture, cover with celery mixture and top with second slice of buttered bread.

Roquefort and Apple Sandwich

To one cup of Roquefort cheese and four tablespoons butter creamed together add a grated tart apple. Use on whole-wheat or rye bread.

Cuban Sandwich

Toast thin slices of bread on both sides. Put lettuce leaves and thin slices Roquefort cheese on toast, garnish with chopped nuts. Spread on a layer of cooked salad dressing and cover with another slice of toast. Crusts should be cut from bread before toasting. Eat with knife and fork.

Roquefort Mixture

2 tablespoons Roquefort cheese
1 cream cheese
2 tablespoons butter
1 tablespoon paprika
1 teaspoon salt
1 teaspoon onion juice
1 teaspoon Worcestershire sauce

Mix to a creamy texture and spread on whole-wheat or bran bread.

Roquefort Cheese Sandwich

¼ pound Roquefort cheese
½ cream cheese
½ bottle olives
1 small onion
1 head celery
1½ green peppers

Put all through food chopper, mix with one-fourth cup creamed butter and use on any preferred bread.

Hoyt Sandwich

½ cup Roquefort cheese
2 tablespoons chili sauce or tomato catsup
Butter
Soda crackers
Peanut butter

Spread crackers with butter. Mix cheese and chili sauce thoroughly and spread a layer over bottom cracker. Cover with top buttered cracker, spread with a layer of peanut butter.

Cheese Sandwiches

Grated Cheese Sandwich I

Mix one cup grated cheese, four tablespoons sweet pickle chopped and mayonnaise to moisten. Spread on buttered rounds of Graham bread.

Grated Cheese Sandwich II

½ cup grated cheese
Tomato catsup
Chopped cucumber pickle
Cayenne

Mix thoroughly and spread on buttered whole-wheat bread or pumpernickel.

Cheese and Mustard Butter Sandwich

Make a mustard butter by beating one-fourth cup butter and one tablespoon made mustard together and adding lemon juice and paprika. Cut white bread thin and spread each slice with this butter. Chop onions and water cress and add grated cheese. Spread this mixture on the mustard butter and cover with another slice of bread.

Cheese and Blackberry Sandwich

Combine grated American cheese with blackberry jam and spread on thin slices of buttered brown bread.

Cheese and Bacon Sandwich I

Cut bread in slices one inch thick, toast lightly, brush with butter. On each slice lay a strip of broiled bacon. Lay a slice of tomato on bacon, sprinkle generously with grated cheese, salt and paprika. Put in oven until cheese melts. Ham may be used in place of bacon.

Cheese and Chili Sandwich

To three-quarters cup grated American dairy cheese add enough chili sauce to moisten to a paste. Add a little paprika and salt. Spread on rye bread brushed over with soft butter.

Cheese and Anchovy Sandwich

2 tablespoons butter
¼ cup grated American cheese
Anchovy essence, 1 teaspoon or less
1 teaspoon vinegar
Salt, cayenne
Mustard

Cream butter, add cheese and seasonings. Spread on thin slices of rye bread.

Deviled Cheese Sandwich

½ cup grated American cheese
3 tablespoons deviled ham
2 tablespoons cream
¼ teaspoon Worcestershire sauce
8 slices white bread

Mix all to a smooth paste and spread between thin slices of buttered bread.

Cheese and Sauce Sandwich

3 tablespoons butter
4 tablespoons flour
1 cup rich milk
Salt and pepper
½ teaspoon mustard
½ teaspoon Worcestershire sauce
1 cup grated cheese
1 beaten egg yolk
¼ cup thick cream
Chopped hard-boiled eggs

Melt butter slowly, add flour, cook until blended but not oily, add milk, seasonings and cheese. When cheese is melted add egg yolk mixed with cream. Cool slightly and spread on buttered white bread, cover with chopped eggs, dust with paprika and cover with another slice of bread.

Bacon and Cheese Sandwich II

3 eggs
½ pound grated American cheese
1 teaspoon Worcestershire sauce
1 teaspoon salt
1 teaspoon paprika
½ teaspoon dry mustard
8 slices bread
Bacon

Beat eggs light. Add cheese, Worcestershire and seasonings. Mix thoroughly and spread thickly on slices of bread. Cover mixture with diced bacon, place on a baking sheet and bake in a hot oven until bacon is crisp. Serve immediately. (One form of Cheese Dreams)

Swissnut Sandwich

Mix equal parts of grated Swiss cheese and chopped English walnuts. Season with salt and cayenne and spread between thin slices of bread lightly buttered. The dark breads are best for these sandwiches.

Swiss Cheese Sandwich

Mix three tablespoons grated Swiss cheese with a tablespoon made mustard. Add one teaspoon onion juice and half a saltspoon paprika. When smooth spread on lightly buttered whole-wheat or rye bread. Makes four sandwiches.

Swissdill Sandwich

Rub Swiss cheese through grater, add a little table sauce and lemon juice and work smooth. Place lettuce leaves on thin slices of bread, add cheese mixture and lay on slices of dill pickle. Cover with a thin slice of lightly buttered bread.

Cheese and Almond Sandwich

Put salted almonds through food chopper until they are almost a paste. Mix with grated American cheese. Add cream to spread and spread mixture on slices of Graham bread.

Cheese and Tomato Sandwich

1 medium-sized tomato
¼ package Neufchâtel cheese
2 English walnuts
2 thin slices whole-wheat toast

Pare tomato and slice on warm toast. Spread with cheese, sprinkle with nuts broken in small pieces and cover with remaining piece of toast.

Cottage Cheese Sandwich I

3 tablespoons cottage cheese
2 tablespoons minced celery
2 tablespoons minced green onions
3 large green olives
Salt, pepper, paprika
2 slices whole-wheat bread

Stone and mince olives. The cottage cheese should be very dry. Mix all ingredients and add enough paprika to make pink. Serve as an open sandwich.

Cottage Cheese and Apple Sandwich

Mix cottage cheese with apple butter for a sandwich filling. Any tart jelly, such as currant or grape, may be used instead of apple butter.

Cottage Cheese and Pineapple Sandwich

Spread thin slices of white bread with butter then with a generous layer of pineapple marmalade. Cover with another slice of bread and on

this put cottage cheese moistened with mayonnaise. Add another buttered slice, press together and cut in strips.

Chilicot Sandwich

Mix cottage cheese and well-seasoned chili sauce and spread on dark bread.

Cottage Cheese and Egg Sandwich

Mash cottage cheese with a fork and combine it with finely chopped hard-boiled eggs and a few chopped pickles. Mix until soft with thick, well-seasoned salad dressing and spread between slices of bread with a lettuce leaf.

Cottage Cheese and Peanut Sandwich

Mix cottage cheese with finely chopped peanuts or with peanut butter and spread on buttered whole-wheat bread.

Cottage Cheese and Cress Sandwich

Mix equal parts of cottage cheese and finely chopped water cress. For variations, use chopped preserved cherries, lettuce or onions. Use with any bread.

Cottage Cheese and Raisin Sandwich

Equal parts finely chopped raisins and cottage cheese make a sandwich which children especially like. For variation, use dates instead of raisins and moisten with orange juice.

Cottage Cheese and Pimento Sandwich

4 tablespoons cottage cheese
4 tablespoons butter
2 pimentos
Salt and paprika

Mix thoroughly and spread on bran bread.

Cottage Cheese and Beet Sandwich

Mix cottage cheese with finely chopped cooked beets and put between slices of bread spread with thick mayonnaise. This makes a pink-and-white filling which is attractive.

Cottage Cheese and Celery Sandwich

1 tablespoon cottage cheese
1 tablespoon chopped nuts
2 tablespoons minced celery
½ teaspoon minced parsley
Salt and pepper
Olive oil

Mix and spread between thin slices of well-buttered brown bread.

Whipped Cheese Sandwich

1 cup cottage cheese
8 tablespoons cream
2 cups finely chopped nuts
½ teaspoon salt or more
½ teaspoon paprika

Whip cream and beat in cheese and nuts. Add seasonings and spread on buttered brown bread.

Bull's-eyes

Spread small crackers with cottage cheese. In center of each place a ring cut from a large stoned olive. In center of olive place a tiny ball of cheese sprinkled with paprika.

Picnic Cheese Sandwich

½ cup cottage cheese
1 tablespoon mayonnaise
1 stiffly beaten egg white
¼ teaspoon paprika
Few grains cayenne
1 chopped hard-boiled egg
6 olives chopped fine
½ cup white chicken, chopped
1 tablespoon chopped pimentos
2 teaspoons lemon juice
¾ teaspoon salt

Add the egg white to the cheese and beat until fluffy. Add other ingredients. Beat until well mixed, put into a square mold and set on ice for twenty-four hours. Remove from mold, cut in thin slices, place on a slice of white bread, remove crusts, put another slice of bread on top. Press firmly together and serve cold with salad. Will keep two or three days on ice. Nice for picnics.

CHAPTER V

SANDWICH BUTTERS

Sandwich butters are made by mixing with ordinary butter various substances which blend with it to form a seasoned spreading paste. Other filling may be used with the butter if desired, but as a rule the butter is the only filling used for this kind of sandwiches.

Bacon Butter

Fry bacon crisp and pound to a paste or put through food chopper. Work it into butter in desired proportion. To two tablespoons of this paste add one teaspoon horse-radish or mustard.

Pimento Butter

Cream half a cup of butter. Drain three large pimentos, rinse with cold water and dry thoroughly. Rub through sieve and work the pulp into creamed butter, seasoning with salt.

Cress Butter I

Work two tablespoons butter to a paste and add one tablespoon finely chopped water cress, a little pepper, salt, onion juice and a saltspoon sugar.

Egg Butter

Devil the yolks of three hard-boiled eggs and work into two tablespoons of butter. Makes six sandwiches.

Olive Butter

4 minced stuffed olives
1 tablespoon horse-radish
2 tablespoons butter
1 tablespoon mayonnaise

Mix thoroughly.

Cheese Butter

2 tablespoons butter
½ tablespoon cream cheese
½ tablespoon Roquefort cheese
1 teaspoon cream
1 teaspoon mayonnaise
Pepper

Mix thoroughly. A teaspoon of chopped chives may be added if desired.

Seasoned Butter

1 cup butter
Yolk of one egg
¼ teaspoon mustard
⅛ teaspoon paprika
Few grains cayenne
½ teaspoon Worcestershire sauce
Salt
2 tablespoons lemon juice
2½ tablespoons vinegar, a little at a time

Cream butter and egg, add other ingredients in order given and mix thoroughly. Will keep a week or more. If it gets hard, warm slightly and beat until it is easy to spread. May be varied by adding chopped pickles, hard-boiled eggs and olives, nuts and raisins or left-over meat.

Mustard Butter

1 egg
2 tablespoons mustard
2 tablespoons sugar
1 tablespoon flour
1 cup vinegar
2 tablespoons butter

Beat the egg, add sugar and mustard and beat until smooth. Add vinegar a little at a time, then boil until it thickens. Add butter just before removing from fire. Use cold, adding a little cream to make of spreading consistency.

Crust Butter

Put the crusts from sandwiches through the food chopper as soon as trimmed. Mix with salad dressing and creamed butter and spread between other slices of bread, thereby avoiding waste. Any desired seasoning may be added.

Mint Butter

Cream half a cup of butter, adding a little whipped cream. Work in two tablespoons finely

chopped mint. Parsley or anchovy paste may be substituted for the mint.

Cress Butter II

One cup chopped fresh water cress worked into two tablespoons butter. Add one teaspoon Worcestershire sauce, one teaspoon French dressing and the juice of half an onion. Spread rather thickly.

Chives Butter

½ cup butter
Little celery salt
2 tablespoons chopped chives
Saltspoon paprika
1 teaspoon onion juice
1 tablespoon lemon juice

Mix to a smooth paste. This makes an excellent sandwich to be eaten with cold chicken or sliced meats. Two gherkin sweet pickles may be finely chopped and added.

Raisin Butter

Cream half a cup of butter and work into it one cup of chopped raisins.

Ham Butter I

Mix one tablespoon creamed butter with one small can of potted or deviled ham.

Ham Butter II

Chop cold boiled ham and mix with nearly the same quantity of butter. Keep in ice box.

Lemon Butter

½ cup butter
2 tablespoons lemon juice
Grated rind of 1 lemon

Cream butter and add lemon rind and juice slowly.

Green Pepper Butter

Remove seeds, stems and pith from four green peppers. Cook in boiling water until soft. Drain, chop, drain again and put through ricer or sieve. Mix this pulp with half a cup of creamed butter and a few grains of cayenne.

Pimento and Pepper Butter

Place four pimentos in a bowl and mash to a pulp. Press the pulp through a sieve, add half a cup of butter and one half a green pepper, finely minced. Mix thoroughly.

CHAPTER VI

PEANUT BUTTER SANDWICHES

PEANUT butter is a favorite sandwich ingredient, especially with children. Adults often find it too cloying, but this effect can be avoided by using peanut butter on one slice of bread in a sandwich and something else on the other slice, as peanut butter blends well with other things.

Another way of modifying the heaviness of peanut butter is to mix plain cold water with it. At first it will seem that the two will not mix, but a little manipulation with a spoon will soon be effective. It is surprising how much water peanut butter will absorb. A creamy paste is thus formed which, with the addition of a little salt, is very palatable alone in a sandwich.

Peanut Sandwich

Mix crushed peanuts or peanut butter with a little cream to a smooth paste and spread on thin slices of bread. Or, instead of the cream, use mayonnaise dressing, which will give a more tart flavor.

Peanut Butter and Apricot Sandwich

Mix orange juice with apricot jam until a tart flavor is attained. Spread one slice of bread with peanut butter and the other with the apricot jam. Combine, trim and shape.

Peanut and Pimento Sandwich

Put pimentos and peanuts through the food chopper, using either salted peanuts or ordinary roasted ones. Or peanut butter may be used. To three tablespoons peanuts use two tablespoons pimento and spread the mixture on rye bread. Cut thin and trim crusts.

Peanut Butter and Raisin Sandwich I

Mix equal amounts of peanut butter and raisins, put through the food chopper, with mayonnaise to make a spreading mixture. Use on thin slices of white bread.

Peanut Butter and Apple Sandwich

Spread a slice of bread with peanut butter and over it lay thin slices of tart apple. Cover with another slice of bread, buttered or not as preferred.

Peanut Butter and Salted Peanut Sandwich

One-fourth cup peanut butter, one-fourth cup unsalted butter, salt and pepper. Blend smoothly and add one tablespoon chopped salted peanuts.

Peanut Butter and Jam Sandwich

1 cup peanut butter
1¾ cup blackberry jam
1½ cup chopped raisins
1 cup chopped pecan or almond meats

Mix well and spread between thin slices of white or entire-wheat bread.

Peanut Salad Sandwich

Blend equal parts of peanut butter and salad dressing, spread on a lettuce leaf and use with white or whole-wheat bread.

Peanut and Celery Sandwich

Put freshly roasted peanuts through the food chopper and to every cup use half a cup or more of finely chopped celery. Mix to a paste by adding stiffly whipped cream. Salt, and use on thin slices of buttered whole-wheat bread.

Peanut Butter and Cabbage Sandwich

Stir into peanut butter as much finely cut cabbage as it will absorb. Spread on thin slices of white bread and place lettuce leaf between slices.

Peanut Butter and Raisin Sandwich II

Mix half a cup each of peanut butter and raisins, finely chopped, and moisten with four or more tablespoons lemon juice.

Peanut Butter and Orange Sandwich

Dilute peanut butter with orange juice, adding a little of the grated orange peel and a little salt.

Peanut Butter and Marshmallow Sandwich

A good sandwich is made by spreading one slice of bread with marshmallow cream and the other with peanut butter.

Peanutpine Sandwich

With two cups peanut butter mix almost enough honey to make it spread well. Add three tablespoons finely chopped English walnuts, four tablespoons shredded head lettuce and two-thirds cup crushed pineapple, drained of juice. Use between buttered slices of nut and raisin bread.

Peanut Butter and Prune Sandwich

With half a cup each peanut butter and stoned chopped prunes mix two tablespoons orange juice. Use on white or whole-wheat bread.

Peanut Butter and Ham Sandwich

1 cup chopped ham
Vinegar to moisten
Pepper and salt
1 tablespoon peanut butter
Few drops celery flavoring extract

Mix well and spread on buttered white or rye bread.

Peanut Butter and Tomato Sandwich

Slice peeled tomatoes thin and let stand fifteen minutes in French dressing. Spread slices of bread generously with peanut butter, lay the tomato over it and cover with another slice of bread.

Peanut Butter and Pickle Sandwich

Mix half a cup peanut butter with half a cup boiled salad dressing or mayonnaise and three tablespoons chopped pickles. Spread on lettuce leaf and lay between slices of bread.

Pimcel Sandwich

One cup finely chopped celery, one tablespoon chopped pimento, salad dressing, salt and paprika. Spread slices of bread with this mixture and other slices with peanut butter. Put together.

Peanut Butter Sandwiches

Peanut Butter and Ginger Sandwich

Butter thin slices of white or whole-wheat bread and spread with minced preserved ginger. Cover with other slices spread with peanut butter moistened with lemon juice. Cut in triangles.

Peanut Butter and Currant Sandwich

Moisten cream cheese with cream and spread on one slice of buttered bread. Spread another with peanut butter, and over it put a thin layer of currant jelly. Combine.

Peanut Butter and Maple Sandwich

Spread one slice of buttered bread with peanut butter and another with shaved maple sugar. Combine. This is especially nice for children's lunches.

Peanut Butter and Honey Sandwich

Mix equal parts of strained honey and peanut butter. Spread slices of nut or brown bread with the mixture and sprinkle over it some sweet green pepper chopped fine. This, too, children particularly like.

Peanut Butter and Strawberry Sandwich

Spread two slices of bread with butter. Then spread one with strawberry jam and the other

with peanut butter and combine. Cut in fancy shapes.

Egg and Peanut Butter Sandwich

6 hard-boiled eggs
6 sweet pickles
2 tablespoons peanut butter
Salt and pepper
Prepared mustard
Vinegar

Put eggs and pickles through the food chopper, then add other ingredients and mix thoroughly, using only enough vinegar to make of spreading consistency.

Peanut Butter and Cherry Sandwich

Cover one slice of buttered bread with peanut butter and the other with chopped cherries, canned or maraschino. Combine.

Dixieland Sandwich

Put through the food chopper half a pound of roasted peanuts, three slices of fried bacon and one can pimentos. Mix with salad dressing and use on any preferred kind of bread.

Peanut Butter and Banana Sandwich

Spread two slices of bread with peanut butter and between put slices of plain banana or banana whipped to a cream. Use white bread.

Peanut and Lettuce Sandwich

Spread bread with butter, then with mayonnaise. Between slices put lettuce with a spoonful of mayonnaise and a generous spoonful of crushed salted peanuts.

Southern Sandwich

Peel, chill and slice firm tomatoes. Dip each slice in heavy mayonnaise, then in finely chopped salted peanuts and lay between lightly buttered, whole-wheat bread rounds. Smear tops with mayonnaise and dust with a little paprika. Hearty and very good.

Peanut Butter and Chili Sandwich

Mix peanut butter with chili sauce to form a paste. Spread slices of hot brown bread or toasted Graham bread with butter, then spread with the peanut mixture and put slices together with generous leaves of lettuce. Garnish with slices of dill pickle.

Peanut Butter, Cheese and Olive Sandwich

Blend equal quantities of peanut butter and cream cheese, spread on slices of bread, lay lettuce leaves moistened with French dressing on half

the slices and sprinkle generously with chopped stuffed olives. Cover with remaining slices of bread.

Peanut Butter and Olive Sandwich

Mix half a cup peanut butter with one-fourth cup chopped olives and mayonnaise to make of spreading consistency. Use on white or rye bread.

Variation: Moisten with lemon juice instead of mayonnaise.

Peanutraise Sandwich

2 cups seeded raisins
½ cup peanut butter or nut meats
1 teaspoon brown sugar
½ teaspoon salt
2 tablespoons lemon juice
½ cup orange juice

Put raisins and nuts (if used) through the food chopper and mix with other ingredients. Pack into jelly glasses to keep.

CHAPTER VII

VEGETABLE SANDWICHES

VEGETABLE sandwiches have several points to commend them. They are unusual, being less often served than those containing heartier ingredients; they are dainty and healthful and can be eaten by those who from necessity or preference abstain from meat. The variety of vegetables makes possible a variety of vegetable sandwiches which is limited only by the ingenuity of the maker.

Vegetable Sandwich

Drain a pint bottle of the macedoine vegetables, season with salt, pepper, a teaspoon of sugar and the juice of an onion, and fold in enough heavy mayonnaise to moisten. Trim the crusts from bread, butter lightly with unsalted butter to which a very little anchovy paste has been added for flavoring. Spread with the mixture, garnish with water cress and serve with olives and pickles.

Vegetarian Sandwich I

½ small cabbage head
3 tart apples
6 large stalks celery
6 medium carrots
1 green pepper
1 small onion
3 ounces walnut meats

Put all through food chopper. Add one teaspoon salt and mix with boiled or mayonnaise dressing. Spread on rye or whole-wheat bread, adding a lettuce leaf. The bread may be buttered or not, as preferred.

Vegetarian Sandwich II

Put through the finest knife of the food chopper three small carrots, one small cucumber, two stalks celery, half a green pepper and one eighth of a small head of cabbage. Mix with thick mayonnaise and spread between slices of buttered bread.

Bermudan Sandwich

Soak finely cut Bermuda onions for an hour in ice water which has been salted and sweetened. Drain and mix with mayonnaise. Serve on white or whole-wheat bread, buttered and cut in rounds.

Onion Sandwich

Butter slices of rye or whole-wheat bread and lay on thin slices of onion covered with Thousand

Island dressing. Cover with other slice of bread, with or without a lettuce leaf.

Caronpim Sandwich

Put through the food chopper the following vegetables, the amounts measured after chopping: one quart pimentos, one pint carrots, one cup onions. Mix with mayonnaise and use for sandwich filling.

Pimento Sandwich

1½ dozen uncooked pimentos
1 cup sugar
1 cup vinegar
1 teaspoon mustard
1½ tablespoons flour
1 teaspoon salt

Chop pimentos fine and drain. Add other ingredients and cook until thick. Cheese or chopped eggs may be added if desired. This may be sealed while hot and kept like any canned article.

Green Pepper Sandwich

Sauté in butter green peppers cut in strips and scraped free of pith and seeds. Salt. Lay peppers, while hot, between slices of buttered white bread. When cold, wrap in waxed paper if for picnic use and serve with cold meat.

Potato Sandwich

Make potato salad by any preferred recipe, taking care not to have it too moist. Put through food chopper, coarse knife, or mince finely. Spread between buttered slices of white or whole-wheat bread.

Chutney Sandwich

Toast squares of crustless bread on one side. Butter untoasted side and spread half the slices with chutney or chili sauce. Cover with second slice of toast and serve.

Baked Bean Sandwich I

Baked beans "as is" make an excellent sandwich, if mashed and spread smoothly on buttered bread, white or whole-wheat. Or mayonnaise or boiled dressing may be added to them. Adding chopped olives, onions, celery or sweet pickles results in a quite different but equally palatable sandwich.

Baked Bean Sandwich II

Press three cups of cold baked beans through a sieve. Spread brown bread or any dark bread with butter, cover with a lettuce leaf, spread beans

on lettuce and cover beans with chopped mustard pickle. Cover with a second piece of buttered bread. Chili sauce may be used instead of the mustard pickle. Or the beans may be mixed with lemon juice.

Baked Bean Sandwich III

Mash baked beans free from lumps. Spread brown bread with bacon drippings and put the beans on the slices, first seasoning them with salt, pepper, a bit of sugar and a little vinegar. A little chopped pickle may also be added. The bacon itself may be used if minced fine.

Baked Bean Sandwich IV

Half a cup of baked beans, one tablespoon tomato sauce, olive oil to soften, and seasoning of salt and pepper. Spread between slices of dark bread. Butter may be used if desired, but the olive oil takes its place.

Boston Sandwich

Press cold baked beans through a colander, add two teaspoons horse-radish to each cup of beans and spread between thin slices of buttered brown bread spread with made mustard.

Pork and Bean Sandwich

Butter thin slices of bread and put crisp lettuce leaf with a teaspoon of mayonnaise on one side. On the other spread a layer of pork and beans mashed smooth.

Lima Bean Sandwich

Two-thirds cup cold, boiled, skinned lima beans mashed, moisten with cream, season and mix with the juice of one lemon. Spread on white or Graham bread.

Bean and Apple Butter Sandwich

Mix equal quantities of apple butter and baked beans and rub to a paste. Spread between slices of dark bread.

Golden Sandwich

Grate raw carrots and mix with mayonnaise and a little salt. If the mayonnaise is not tart, a little vinegar may be added Spread on white or Graham bread. Slices of cooked carrot may be used instead of the raw but this lacks the zest of the first.

Carrot and Honey Sandwich

Grate raw tender carrots and mix one tablespoon of honey to three of the carrot. Spread on

buttered whole-wheat bread. Excellent for children over ten years.

Tomato Sandwich I

Put thin slices of tomato, seasoned with salt or salad dressing or both, between lettuce leaves. Lay between buttered slices of white or whole-wheat bread.

Tomato Sandwich II

Put thin slices of tomato on a slice of buttered bread, cover with slices of cucumber, marinated in French dressing and top these with the other slice of bread.

Tomato Mixture Sandwich

Chop tomato, onion and green pepper fine, drain and season. Mix with mayonnaise or not, as preferred. Spread between buttered rye or white bread.

Tomato and Onion Sandwich

Cut very firm tomatoes into as thin slices as possible. Combine with wafer slices of onion, season with salt and pepper or cayenne, add a little mayonnaise and place between crisp crackers, plain or toasted.

Horse-radish Sandwich I

Mix half a pint of whipping cream, beaten until stiff, with three fourths as much thick mayonnaise. Add two tablespoons prepared horse-radish, drained, and mix thoroughly. Spread between thickly buttered slices of white bread and serve. This is guaranteed to taste better than it sounds.

Horse-radish Sandwich II

Cream half a cup butter or butter substitute with the same amount of grated horse-radish. Add two teaspoons lemon juice, a little salt and sugar. Spread on rye bread and decorate top with slice of stuffed olive, cut crosswise.

Green Pea Sandwich

Mash cooked peas smooth. Mix with chopped nuts and finely chopped celery. Moisten with mayonnaise and spread on any dark bread.

Cabbage Sandwich

Butter brown bread thinly and spread with thick mayonnaise. Trim crisp, white, tender leaves of cabbage to fit the bread and use as filling.

Lettuce Sandwich I

Wash and thoroughly dry fresh, crisp lettuce leaves. Place a leaf of lettuce on a thick slice of

bread spread with creamed butter. Spread the lettuce with one teaspoon of salad dressing and cover with another slice of bread.

Lettuce Sandwich II

Put the crusts of six slices of bread through the food chopper. Mix with the bread one medium head of lettuce, finely shredded, two tablespoons butter, one teaspoon lemon juice, 1 teaspoon salt, one-fourth teaspoon celery salt and a few drops of onion juice. Spread between slices of white bread.

Celery Sandwich

Spread thin slices of crustless bread with creamed butter. Beginning at one corner, roll the slice tightly around two stalks of crisp celery. Fasten with wooden toothpicks until ready to serve, or tie with baby ribbon.

Vegetable Spread

Grind together in the food chopper one can pimentos, two medium-sized onions, two medium-sized bunches celery. Mix one cup of flour with one cup of sugar and heat with one cup of vinegar, blended into the mixture, but do not boil. Combine the two mixtures and boil gently for ten minutes. Cool and use as sandwich filling.

Brown and White Sandwich

Work creamed butter to a paste with a little celery salt, finely chopped red peppers and olives. Cut white and brown bread in thin slices and spread with the mixture. Use one slice of white and one of brown bread for each sandwich.

Pimentolive Sandwich

Mix three tablespoons green olives and one tablespoon canned pimentos, chopped. Place between slices of buttered bread.

Stuffed Olive Sandwich

Mix three tablespoons chopped stuffed olives, one tablespoon chopped capers and two tablespoons creamed butter. Remove crusts from thick slices of bread, spread with olive mixture and cover with bread. Cut in fancy shapes.

Beet Sandwich

Take one cup of chopped cold boiled beets. Put one-fourth cup vinegar and three-fourths cup water in a saucepan with a tablespoon of butter, salt, pepper and one-fourth cup sugar. Heat, add a teaspoon cornstarch moistened in a little water and stir to the consistency of cold honey. Remove from fire and turn onto a beaten egg yolk. When cool stir enough of the sauce into the beets to

moisten to a spreading paste. Use between white or whole-wheat bread.

Water Cress Sandwich

Chop water cress fine and mix with mayonnaise. Spread on buttered whole-wheat bread.

Variation: Add mashed hard-boiled eggs.

Mushroom Sandwich

Mince mushrooms fine and cook in butter. Add a little cream and thicken with flour until the paste is of a spreading consistency. Put between thin slices of white bread. These sandwiches may be toasted or not. Sometimes mayonnaise is used instead of cream, first cooling the mushrooms.

Celery and Nut Sandwich

Chop fine equal parts celery and mixed nuts, or any one kind of nuts. Mix with mayonnaise and spread between buttered white or dark bread.

Olive and Celery Sandwich

15 large olives
3 stalks celery
3 sweet cucumber pickles
3 tablespoons mayonnaise
1½ tablespoons catsup
½ teaspoon prepared mustard

Chop first three ingredients fine and mix with last three. Use between thin slices of buttered white bread.

Cucumber Sandwich I

Pare a cucumber and slice into cold salted water. Drain after an hour. Pour over vinegar to cover and let stand five minutes. Drain and serve between thin slices of buttered bread. Salad dressing may be used if desired.

Variation: Sprinkle finely chopped fresh mint on the cucumber.

Cucumber and Onion Sandwich I

Pare and chop fine two long, firm cucumbers. Grate two mild onions and add to the cucumber with pepper, salt and a little sugar. Place in a strainer over a bowl in the ice box to drain and chill. At serving time, sprinkle with a tablespoon of French dressing, drain and mix in enough mayonnaise to spread. Spread on buttered whole-wheat bread and garnish with stuffed olives.

Cucumber and Onion Sandwich II

Mince fine a seeded cucumber and a bunch of scallions and mix with one tablespoon of finely chopped water cress. Marinate in French dressing ten minutes. Drain, mix with a little mayonnaise and spread between whole-wheat bread.

Vegetable and Egg Sandwich

1 small onion
1 green pepper
2 tablespoons parsley
3 hard-boiled egg yolks
Tarragon vinegar
Cucumber

Cover first three ingredients, minced fine, with cold water and boil until tender, drain and mash. Add mashed egg yolks. Mix with creamed butter and a little Tarragon vinegar and spread on thin slices of white bread. Cover with thin slices of cucumber marinated in French dressing for an hour and lay on another slice of bread.

Spring Sandwich

1 small cucumber
1 cup mayonnaise
1 teaspoon chopped chives
1 teaspoon chopped parsley
Sandwich bread
Butter

Slice cucumber and soak in salt water until crisp, drain on towel. Spread slices of bread with butter, mix olives and parsley with the mayonnaise. Spread thickly and place one slice of cucumber in center of each sandwich. Cut in rounds.

Tomato Soup Sandwich

Spread rye bread with creamed butter and cover with a leaf of lettuce. Spread undiluted tomato soup, canned, on the lettuce, cover with another leaf and then with the other slice of bread.

Olive and Pickle Sandwich

Chop fine equal parts plain or stuffed olives and tart pickles. Mix with just enough mayonnaise to spread and use on white or whole-wheat bread.

Cheese and Water Cress Sandwich II

Chop water cress fine and mix with salt, pepper and a little vinegar. Add just enough cottage cheese to make a spreading mixture. There should be more cress than cheese.

Tomato and Horse-radish Sandwich

Mix one-fourth cup horse-radish with the same amount of mayonnaise. Place slices of peeled tomatoes between slices of buttered bread and sprinkle with salt and paprika. Spread the horse-radish mixture between the tomato slices, which should be thin. Or the mixture may be spread on the buttered bread and only one slice of tomato be used.

Green Pepper Jam Sandwich

2 cups ground green peppers and juice
6½ cups sugar
1½ cups apple vinegar
1 bottle commercial pectin

Put through the grinder twice about a dozen medium green peppers, seeded. When the chopped

pepper is packed into two teacups, there should be just enough juice with it to flood the cup levels. Discard the rest of the juice. Bring sugar, peppers and vinegar to a hard boil in a large pan and set aside where it will keep hot for fifteen or twenty minutes uncovered, stirring occasionally. Bring again to a full boil and boil for two minutes. Remove from fire and stir in commercial pectin. Skim and stir for five minutes after taking from fire, to cool slightly. Pour quickly into jelly tumblers and cover with hot paraffin. It may take a week for this to set. Use as sandwich spread on any kind of buttered bread.

Cucumber and Jam Sandwich

Spread the green pepper jam above on white, Graham or rye bread. Butter another slice and lay on thin slices of cucumber. Combine.

Cucumber and Nasturtium Sandwich

Chop fine two seeded cucumbers, add a little onion juice, a dash of red pepper and enough salad dressing to spread. Butter two thin slices of Boston brown bread, spread one with the mixture, lay a nasturtium leaf (not flower) over it and put other slice of bread on top. Serve at once.

Nasturtium and Celery Sandwich

Spread Boston brown bread with nasturtium leaves and minced celery, mixed with mayonnaise.

Pickled Onion Sandwich

24 minced pickled onions
2 minced pimentos
A little Tabasco sauce
¼ teaspoon salt
⅛ teaspoon pepper
1 teaspoon lemon juice
2 tablespoons mayonnaise
1 tablespoon chopped celery

Mix all thoroughly and spread on dark bread.

Radish Sandwich

Mix half a cup of creamed butter with one cup finely chopped radishes. Spread one slice of bread with the radish mixture and lay a lettuce leaf on top. Cover with other slice.

Spinach and Egg Sandwich

Put cold boiled spinach through the food chopper, also yolks of hard-boiled eggs, but not together. Mix spinach with sauce tartare and spread on one slice of white bread. Spread the other slice with the egg yolk mixed with butter, and combine.

Ripe Olive Sandwich

Mix one cup minced ripe olives and one cup celery. Bind with a little salad dressing and spread between slices of whole-wheat or nut bread.

Dandelion Sandwich

Chop fine one cup tender, uncooked dandelion leaves and mix with half a cup of cottage cheese. Add two tablespoons chopped nuts and enough mayonnaise to spread. Use between slices of whole-wheat bread.

Sweet Potato Sandwich

To one cup mashed sweet potatoes add butter, a little cream, and salt and pepper. Fluff with a fork, stir in a few finely chopped nuts and a little grated coconut and spread between slices of Graham bread.

Dream Sandwich

1 cup canned tomato soup
1 cup water
1 tablespoon gelatin
2 large sour pickles
½ cup pimentos
¼ cup chopped nuts
½ teaspoon salt
¼ cup chopped pecans

Put gelatin to soak in one-fourth cup water. Mix soup with three-fourths cup water and bring to a boil. Add the soaked gelatin, the pickles, chopped fine, pimento, nuts and salt. Pour into shallow pan so that it will harden in a sheet three-fourths inch thick. Cut in squares and place between thin slices of buttered bread. Or it may be allowed to harden in a bowl and be spread when needed.

Asparagus Sandwich

1 can mashed asparagus tips
1 cup thick white sauce
½ cup thick mayonnaise
1 teaspoon salt
¼ teaspoon paprika
1 cup grated pecans

Mix all together thoroughly and spread on slices of white bread. If desired, the mayonnaise and pecans may be omitted. In that case, butter the bread. A lettuce leaf may be used.

CHAPTER VIII

FRUIT AND NUT SANDWICHES

THERE is a peculiar charm about sandwiches made of fruit, nuts or a combination of both. They are dainty, unusual and satisfying. They appeal to the cook's imagination and invite experimentation with combinations. Sandwiches containing nuts and such fruits as dates or figs have a high food value and are especially adapted to children's school lunches. The addition of one different ingredient will often completely change the taste of a sandwich, thus making variety easy.

Banana Sandwich I

Slice eight ripe bananas and put through a ricer or sieve. Mix with this banana pulp eight teaspoons lemon juice, a few grains salt and sugar to taste. Beat the white of two eggs stiff and add to mixture. Use between slices of brown bread.

Banana Sandwich II

Mash bananas to a pulp and add a little salt, sugar, lemon juice and marshmallow whip to it. Mix thoroughly and use on white bread.

Banana Sandwich III

A banana, just that and nothing else, mashed and spread on bread, makes an appetizing sandwich, particularly if made with the dark breads. Use no butter.

Banana and Nut Sandwich

Mash a banana, add one teaspoon lemon juice, one-fourth cup finely chopped nuts and enough mayonnaise to spread. Use between thin slices of bread.

Banana and Lettuce Sandwich

Cut slightly stale white bread thin and spread lightly with butter. Mix shredded lettuce with mayonnaise and spread on one slice of bread, putting thinly sliced bananas on top of the lettuce. Cover with another slice of bread.

Banana and Maple Sandwich

Slice bananas thin lengthwise and put on a thin slice of buttered Graham bread, or entire-wheat bread. Squeeze a little lemon juice over the

bananas, then sprinkle maple sugar over, then a few finely chopped nuts. Add top slice, press together, trim and cut. These should be made just before they are to be eaten.

Banana and Jelly Sandwich

Peel and mash four large ripe bananas and add to the pulp a tablespoon of currant jelly, one half a saltspoon of salt, the same of mixed spices and enough heavy cream to make a spreading paste. Spread on thin slices of whole-wheat bread.

Banana and Pineapple Sandwich

Mix equal parts, about half a cup each, of banana pulp and finely chopped pineapple with two tablespoons of honey, a little grape juice and the juice of one lemon. Cut bread thin, spread and serve with ice cream.

Banana and Raisin Sandwich

1 cup seedless raisins
3 bananas
6 slices bread
Butter or peanut butter

Butter the bread, slice the bananas in three slices lengthwise and lay on three slices of the bread. Mash the bananas down well with a knife and spread evenly, then cover with the raisins, which have been previously washed in warm water and

drained. Place the other buttered slices on the filled ones and cut any desired shape. Peanut butter may be used on one slice and butter on the other, if desired.

Curried Banana Sandwich

Put half a cup each of cream and milk into a saucepan. Add half a teaspoon of curry powder mixed with a teaspoon of cornstarch and dissolved in a little water. Stir as it thickens. Add one-fourth teaspoon sugar, a saltspoon of paprika and a teaspoon of butter. When thickened pour onto the beaten yolk of an egg. As sauce cools chop two ripe bananas fine, beat smoothly into sauce. When cool spread on unbuttered slices of thinly cut bread.

Fig Sandwich I

Chop one-fourth pound of figs very fine and add half a cup of water. Cook to a smooth paste; mash the figs and add more water if necessary. Chop blanched almonds very fine and add the juice of half a lemon. Mix almonds and figs. When the mixture is cold spread between crackers or lady fingers.

Fig Sandwich II

One cup chopped figs, one-third cup corn syrup and enough hot water to moisten. Spread between

thin slices of Graham bread, buttered or not, as liked.

Fig and Nut Sandwich

Mix half a cup of chopped figs with half a cup of chopped filberts and add enough lemon juice to moisten. Use on brown bread. Other nuts may be used.

Fig and Jam Sandwich

Chop fine six preserved figs and half a cup of walnuts. Mix with enough raspberry jam to spread well. Butter thin slices of bread and spread with mixture.

Fig and Lime Sandwich

Chop half a pound of figs and stew fifteen minutes in enough water to cover, with half a cup of sugar. Put through a coarse sieve and when cold spread between buttered slices of white bread. Over the fig paste lay thin slices of fresh limes.

Fig Rolls

Put three figs through food chopper, add two tablespoons chopped nuts and enough orange marmalade to spread. Remove crusts from soft, fresh bread and cut in thick slices, using sharp knife. Spread with creamed butter, then with fig mixture and roll like jelly roll. Place close

together and cover with damp cheesecloth until rolls stay in shape. Or fasten with toothpick.

Figfruit Sandwich

Grind half a cup each raisins, figs and dates. Add juice of one lemon, half a cup water and two tablespoons corn syrup. Boil. Cool and spread on whole-wheat bread.

Fig and Peanut Sandwich

Chop half a pound dried figs finely, add a little water and cook in double boiler until they form a paste. Add a tablespoon of lemon juice. Cool, mix with finely chopped peanuts or peanut butter and spread on buttered white bread.

Fig, Date and Nut Sandwich

½ cup dates
½ cup figs
¼ cup almonds
Cream to moisten

Put fruit and nuts through food chopper, moisten with cream to spreading consistency and use between thin slices of buttered or unbuttered bread.

Tutti Frutti Sandwich I

¼ cup dates
¼ cup raisins
¼ cup dry figs
¼ cup walnut meats
2 tablespoons orange juice
½ cup whipped cream
¼ cup sugar or more

Put fruits and nuts through food chopper. Mix with orange juice. Mix with whipped cream and sugar. Use between thin buttered slices of bread.

Tutti Frutti Sandwich II

½ cup chopped moist figs
½ cup candied cherries
½ cup chopped dates
¼ cup chopped nuts
Orange juice to moisten

Mix thoroughly and use on thin slices of white bread.

Avocado Sandwich

Mash the flesh of the avocado pear to a pulp, salt slightly and spread thickly between slices of rye bread.

Grape Sandwich

Cut one cup Malaga, Tokay or firm-fleshed grapes in halves, remove seeds and skin if it is tough. Mix with half a cup pecan meats, chopped. Add mayonnaise to moisten and spread between thin buttered slices of white or dark bread. Serve at once after making.

Gindanutra Sandwich

1 cup chopped dates
½ cup raisins, chopped
4 tablespoons citron, chopped
4 tablespoons chopped preserved ginger
½ cup nut meats, chopped
Orange juice

Moisten the other ingredients with the orange juice to make of spreading consistency. Good on any kind of bread.

Date and Ginger Sandwich

½ cup chopped pitted dates
¼ cup finely chopped nuts
¼ cup minced preserved ginger
1 tablespoon softened butter
1 teaspoon ginger syrup

Mix thoroughly and spread between slices of bread, — Graham, white or whole-wheat.

Date and Orange Sandwich

Put one pound stoned dates through food chopper and rub to a paste with the juice of one orange. Spread between thin slices of buttered whole-wheat bread.

Date and Apple Sandwich

One cup each dates and apples, chopped fine and moistened with salad dressing make a good filling for whole-wheat bread.

Date Plus Sandwich

Chop dates finely and moisten with lemon juice and the syrup from preserved ginger. Use on buttered slices of brown bread.

Date and Walnut Sandwich

Put one pound each dates and English walnuts through fine food chopper and add three tablespoons sweet cream. Mix until smooth. Makes four dozen sandwiches. Mixture will keep a long time in the ice box.

Date and Almond Sandwich

½ cup chopped dates
½ cup chopped blanched almonds
¼ cup whipped cream
¼ teaspoon salt

Mix and spread on thin slices of buttered brown bread.

Date and Peanut Sandwich

Wash, stone and chop half a cup of dates and add three teaspoons of peanut butter and enough cream salad dressing to spread. Good with either white or whole-wheat bread.

Date and Lettuce Sandwich

Chop one pound of pitted dates lightly and mix with one tablespoon or more of cream, one teaspoon of pulverized sugar. Butter slices of homemade bread, not too thin, and lay a lettuce leaf on bottom slice. Spread date mixture on lettuce and cut in fancy shapes.

Apple Sandwich I

Chop apples very fine or put them through food chopper. Mix with an equal quantity of chopped nuts and spread liberally on buttered bread.

Apple Sandwich II

Chop fine equal parts of apple, onion and nuts and mix with a little mayonnaise. Spread on bread, white or dark.

Apple Sauce and Cheese Sandwich

To four tablespoons well-seasoned apple sauce add two tablespoons grated American cheese. Add a little paprika and spread on lightly buttered bread. Spread rather thinly and cut sandwiches in triangles.

Apple Cream Sandwich

To half a cup of apple sauce add one tablespoon lemon juice, half a tablespoon grated lemon peel and enough whipped cream so that it will spread but not run. Use on unbuttered whole-wheat bread.

Fried Apple Sandwich

Cut apple in thick slices after core is removed. Dust the slices with salt, pepper and sugar and fry in butter to a delicate brown. Lay the slices on lightly buttered rounds of bread.

Coconut Sandwich

To one cup of orange marmalade add one-half cup moist coconut and mix. Cut white bread very thin, butter lightly and spread filling between slices.

Coconut and Raisin Sandwich

Mix thoroughly half a cup each moist coconut and chopped raisins. It may be well to chop the coconut too. If too dry to spread, mix with a little cream. Spread on buttered white or whole-wheat bread.

Coconut and Nut Sandwich

To fresh, moist, grated coconut add a little sugar and some finely chopped nuts. Moisten with thick, sweet cream and spread between thin, crustless slices of white or brown bread.

Honolulu Sandwich

¾ cup chopped pulled figs
1 cup crushed pineapple
⅓ cup sugar
Juice of one lemon
¼ cup choppped walnuts

Cook figs and pineapple until smooth, add sugar and lemon juice and cook until thick. Remove from fire, add walnuts and cool. Spread on thin rounds of whole-wheat bread.

Pineapple Sandwich I

Chop pineapple fine, moisten with salad dressing, spread on lettuce leaves and serve between rounds of buttered nut bread.

Pineapple and Cucumber Sandwich

To equal amounts of finely chopped, canned pineapple and cucumbers add mayonnaise to moisten, and season to taste with salt and sugar. Make a thick layer between two slices of buttered bread. Cut in three pieces, having two triangles and one long narrow sandwich.

Pineapple and Nut Sandwich

Cut rounds of white bread the size of canned pineapple slices. Butter, lay pineapple between, dust with nutmeg and sprinkle on a few chopped nuts. Cover with other slice of bread.

Almond Sandwich

Mash one package (small) cream cheese and mix with one tablespoon lemon juice. Work in one-fourth pound chopped salted almonds. Spread between thin slices of whole-wheat bread, cut in fancy shapes. Garnish each sandwich with half an almond pressed firmly into the center of top slice.

Almond and Celery Sandwich

½ cup finely chopped almonds
1 cup finely chopped celery
1 cup finely chopped olives
Mayonnaise

Mix thoroughly, spread slices of brown or white bread with butter, then with filling, press firmly together and cut in triangles.

Prune Sandwich I

Drain cooked and pitted prunes and rub through a coarse sieve. For each cup mashed prunes add one teaspoon lemon juice and one tablespoon orange marmalade. Spread between buttered slices of white or dark bread.

Prunuchee Sandwich

1 cup chopped cooked prunes
½ cup chopped nut meats
1 cake cream cheese

Mix and spread between thin slices of white or Graham bread.

Prune and Nut Sandwich

Soak prunes until soft and remove pits. Do not cook but chop fine. Combine with same amount of chopped English walnut meats, mix with mayonnaise and spread on buttered bread.

Afternoon Tea Sandwich

½ cup prunes
½ cup dates
½ cup raisins
½ cup figs
Cream cheese
Nuts and salt

Put fruits through food chopper, using fine knife. Mix with cream cheese and a little salt and add a few finely chopped nuts. Spread between or on thin crisp crackers. The sandwich may be open if preferred. If it is, garnish with a bit of preserved ginger.

Prune and Cheese Sandwich

1 cup chopped raw or stewed prunes
1 tablespoon melted butter
½ cup cottage, cream or Neufchâtel cheese
Paprika

Mix ingredients well and spread on whole-wheat or Graham bread.

Raisin and Apple Sandwich

½ cup chopped raisins
¼ cup chopped nuts
1 dozen olives, chopped
1 tablespoon dry apple sauce
Mayonnaise
Rye bread

Butter rounds of rye bread lightly and spread with the other ingredients, well mixed. Boston brown bread may be used if preferred. The olives may be omitted and quite a different flavor will result.

Raisin and Ham Sandwich

To one cup raisins chopped fine add an equal amount of finely chopped ham, or less if preferred. If too dry to spread, mix with a little lemon juice. Use on buttered bread.

Raisin and Pineapple Sandwich

Chop one cup raisins and mix with one cup crushed pineapple which has been thoroughly drained. Spread thin slices of bread with mayonnaise and then with the fruit mixture.

Raisin and Nut Sandwich

Mix equal quantities of chopped raisins and nuts with olive oil and spread on entire-wheat bread. Creamed butter may be used instead of the oil.

Raisin Sandwich

1 cup seeded raisins
½ cup English walnuts
Whipped cream
Juice of one lemon

Chop raisins and nuts, mix with whipped cream and lemon juice. Excellent for filling for school sandwiches of whole-wheat bread.

Cherry Sandwich

Drain the juice from one pint canned cherries and chop them. Mix with one pound chopped

raisins and one pound English walnuts chopped. This is best on white bread, lightly buttered.

Frunuveg Sandwich

Chop together equal quantities of firm cucumber, celery, drained pineapple and black walnut meats. Mix with mayonnaise and use as filling for slices of white or dark bread.

Walnut Sandwich

Put English walnut meats through food chopper and to each half-cup allow one lettuce heart finely shredded and one-fourth cup mayonnaise. Spread between slices of buttered white bread. Or leaf lettuce may be used instead of the shredded heart.

Nut and Carrot Sandwich

1 cup ground walnut meats
½ cup grated raw carrot
¾ teapoon salt
2 tablespoons olive oil
2 teaspoons lemon juice *or*
Salad dressing

Mix nuts and carrot thoroughly. Add salt, oil and lemon juice and stir with a fork until thoroughly blended. Use between thin slices of buttered bread.

Nut and Marmalade Sandwich

Equal parts orange marmalade and chopped English walnut meats makes a delicious filling for sandwiches of buttered bran bread.

Nut Bread Sandwich

Cream orange or lemon juice into butter and spread on nut bread. Sprinkle on a little sugar.

Nut and Jelly Sandwich

With any tart jelly mix enough chopped nuts to make a paste. Spread on white or whole-wheat bread, buttered or not as preferred.

Nut and Cherry Sandwich

Chop fine equal quantities of nut meats and maraschino cherries. Use on buttered white or whole-wheat bread.

Nutty Sandwich

Grind one-fourth pound almonds, one-half pound each pecan, hazel nuts or filberts and roasted peanuts. Mix with a little olive oil and pack in jelly tumblers. Keep in refrigerator.

Yum-Yum Sandwich

¼ pint cream
6 marshmallows
6 dates
2 pears
½ pound seeded grapes *or* Pineapple
2 tablespoons sugar

Whip cream with sugar and add marshmallows and dates, cut fine, and chopped fruit. Spread between thin slices of nut or white bread.

Strawberry Sandwich I

Mash fresh strawberries and mix with confectioners' sugar to make a stiff paste. Use as filling between buttered slices of white bread.

Peach and Cheese Sandwich

2 cups peaches
½ cup sugar
Cream cheese
Salt
Cream

Cut the peaches very fine and add sugar. Mash a fresh cream cheese, adding salt and enough heavy sweet cream to soften. Mix with peaches and use as sandwich filling. Brush the top of each sandwich with cream and sprinkle with chopped salted almonds.

Peach and Mayonnaise Sandwich

Add a tablespoon of sugar to two cups of chopped peaches. Add a dozen olives stoned and chopped and enough heavy white mayonnaise to moisten. Mix. Butter half the bread slices and spread the other half with the mayonnaise mixture. Garnish each sandwich with a candied cherry, fitted into a little hollow in the bread. A thin slice of white chicken meat may be used in each sandwich if desired.

Fruit and Nut Sandwiches

Pecan and Apple Butter Sandwich

Mix one cup apple butter with half the quantity of finely chopped pecans and spread on thin slices of white bread.

Nut and Celery Sandwich

Spread thin slices of brown or white bread with creamed butter, then with finely chopped celery and walnuts mixed in the proportion of one part nuts to two parts celery. Moisten with mayonnaise. Cut sandwiches in triangles.

Nut and Cheese Sandwich I

1 cup stoned dates
1 cup pecans
Lemon juice
Cream cheese

Chop dates and pecans fine and moisten with lemon juice. Spread on white bread. Spread whole-wheat bread with cream cheese and combine.

Olive and Nut Sandwich

Chop one cup ripe olives and half a cup pecan meats rather coarsely. Add two tablespoons chopped pimento and moisten with mayonnaise. Spread between buttered slices of whole-wheat bread.

Almond Paste Sandwich

Work one-fourth cup almond paste until smooth and add gradually one-fourth cup powdered sugar, a little salt and three-eighths cup heavy cream. Spread thinly sliced buttered bread with mixture and cover with other slice.

Relish Sandwich

1 cup chopped ripe olives
⅓ cup chopped nuts
2 tablespoons chili sauce
¼ teaspoon salt
3 tablespoons mayonnaise

Mix in order given and spread on buttered slices of bread.

CHAPTER IX

SALAD SANDWICHES

The salad sandwich contains all the principal elements of a full meal. Indeed, with a cup of coffee or cocoa and a sweet, a salad sandwich makes a satisfactory lunch — and a satisfying one. The filling of such a sandwich is really a salad, with judicious modifications, and most salad mixtures may be adapted to this use. It should be served with a fork and should be chilled.

The carrier of a salad sandwich may be either soft rolls, hollowed a little to receive the filling and buttered, or white bread. Sometimes the darker breads are used but white is the favorite. A garnish of stuffed olives, radish roses or shredded lettuce adds to its attractiveness, both to the eye and palate. Care should be taken that the dressing used be not too moist, so that the sandwich becomes soaked, soggy and collapsed. Liberal use of butter on the bread will go far to prevent this undesirable condition. It is better to make such sandwiches immediately before they are to

be eaten, but if this is not possible, the lettuce may sometimes be tucked inside at the last moment, or cut in small pieces with scissors and heaped on top of the sandwich. In any case, the lettuce should be crisp, never wilted. It should not protrude far from the sandwich; just the fluted edge should show.

Not all the salad sandwiches in this book are in this division. They will be found also in other divisions, to which their principal ingredient consigns them. When their general specifications are mastered it will be seen that a salad sandwich can be conjured out of ingredients practically always at hand in any well-stocked refrigerator.

Chicken Salad Sandwich

3 cups finely chopped chicken
1 cup minced celery
Mayonnaise to mix
Lettuce

Put lettuce leaf on well-buttered slice of white or entire-wheat bread, spread with salad mixture, lay on another lettuce leaf and cover with bread. Garnish with sliced stuffed olives.

Toasted Chicken Salad Sandwich

Make chicken salad in advance, using any preferred recipe, and keep cold. Toast white bread delicately, butter and cut in triangles. While

toast is hot spread with chicken salad, garnish with lettuce, olives and radish roses. This is an open sandwich, but may be covered if desired.

Tuna Fish Salad in Rolls

1½ cups flaked tuna fish
1 cup diced cucumber
⅔ cup celery, cut fine
½ teaspoon salt
⅛ teaspoon pepper
Mayonnaise dressing

Mix tuna, cucumber, celery, salt and pepper, and chill. Moisten with the mayonnaise. Split finger rolls and remove part of the center. Spread inside with mayonnaise. Fill bottom half with salad mixture and cover with top half. Serve at once. This will make a dozen sandwiches.

Crab Meat Salad Sandwich

1 cup crab meat
1 tablespoon minced pimentos
¼ cup minced celery or cucumber
Lettuce or water cress
Mayonnaise

Mix ingredients and place on lettuce inside buttered white bread.

Variations: Lobster or shrimp may be used instead of crab meat.

Salmon Salad Sandwich

1 cup salmon
1 teaspoon minced parsley
2 teaspoons lemon juice
2 tablespoons chopped pickle
Mayonnaise to blend
Celery tips or lettuce

Mix salmon and seasonings and place between buttered slices of white bread, with lettuce or celery tips.

Sunday Night Sandwich III

Fry five or six pieces of bacon crisp. Pour off some of the fat and in the rest brown a minced onion. Break in three or four eggs and scramble all, with salt and pepper. Toast slices of bread and spread this mixture between, on lettuce leaves or with a slice of tomato. This makes six sandwiches.

Tomato Sandwich III

Use buttered rye bread for this sandwich. Peel tomatoes, chill and cut in rather thick slices. Lay a slice of tomato on one slice of the bread. On the tomato put a light dusting of sugar and salt, two thin slices of crisp cucumber, two broiled slices of bacon, a teaspoon of minced Bermuda and a lettuce leaf dipped in dressing to which horse-radish and mustard have been added. Put another slice of tomato on top of all this and cover with another slice of the buttered rye bread.

Egg and Vegetable Salad Sandwich

2 hard-boiled eggs
1 sweet pepper
¼ cucumber
One small tomato
A bit of grated onion
Mayonnaise

Chop, drain and salt the vegetables, add the eggs, chopped, and the mayonnaise. Put with lettuce between two slices of bread.

Lenten Sandwich II

6 hard-boiled eggs
1 cup English walnuts
3 tablespoons chopped sweet pickle
1 teaspoon salt
½ teaspoon pepper
1 teaspoon prepared mustard
1 tablespoon melted butter
½ cup vinegar

Grind together the nuts and egg whites. Add pickle. Mash the egg yolks and add the seasonings. Mix all together and spread on leaf lettuce between white bread.

Cottage Cheese Sandwich II

Make a mixture of equal parts of cottage cheese and grated carrots and moisten with mayonnaise. Use with lettuce on buttered white bread or entire-wheat bread. Garnish with tiny pickles or stuffed olives.

Vegetarian Salad Sandwich

Butter two large crustless slices of bread, rather thick. Spread lettuce on the lower, then mayonnaise or boiled dressing, chopped celery and thinly sliced tomato. Lay on top slice of bread. Garnish with small, curling leaf of lettuce filled with

cottage cheese to which chopped parsley or water cress and a dash of paprika have been added.

Olive Salad Sandwich

Lettuce or water cress
12 stuffed olives
1 teaspoon salt
½ teaspoon pepper
2 teaspoons lemon juice
1 tablespoon cream
12 slices buttered bread
Soft cream cheese

Let cress or lettuce stand in slightly salted water one hour, then dry. Chop olives and add them to cheese with cream and seasonings. Spread bread thickly with mixture, add lettuce or cress and cover with bread. Cut into any desired shape and garnish with additional stuffed olives.

Sardine Salad Sandwich

1 cup sardines
Leaf lettuce
Onion juice
Lemon juice
Mayonnaise
Graham bread

Drain sardines and tear in pieces. Add a few drops of lemon and onion juice and mayonnaise to moisten. Toast medium slices of Graham bread. Spread with butter creamed with a few drops of lemon juice. Cover with leaf lettuce. Add sardines and other slice of toast. Garnish with lemon triangles.

Oyster Salad Sandwich

Fry oysters brown in butter. Season with salt and pepper. Lay between two slices of toast with leaf lettuce. Serve with slice of lemon and mayonnaise.

Pimento Cheese Sandwich

1 package pimento cheese
3 sweet pickles
2 tablespoons mayonnaise
1 tablespoon sweet cream

Mix ingredients well and beat to a creamy consistency with fork. Use on lettuce leaves between slices of bread.

Waldorf Sandwich

1 tablespoon minced celery
1 tablespoon minced apple
1 tablespoon finely chopped nuts
1 tablespoon minced raisins
Salad dressing
Lettuce

Mix first four and moisten with dressing. Spread thin slices of whole-wheat bread with butter, put a leaf of lettuce on each slice and fill with mixture.

Picnic Sandwich III

So called because the makin's can be carried separately to the picnic and assembled on the spot. Lay a lettuce leaf on a slice of bread, buttered or not as preferred, add a little salad

dressing, cover with a thin slice of mild cheese, cover this with thin slices of dill pickle and another lettuce leaf. Lay on top slice of bread.

Cucumber Sandwich II

Chop two cucumbers fine and drain off the juice. Add a little onion juice, red pepper and mix with mayonnaise. Use between lettuce on rye bread.

Salad Sandwich Loaf

2 green peppers
1 small can pimentos
¼ pound boiled ham
¼ pound cream cheese
Mayonnaise
1 loaf bread

Grind green peppers, pimentos and ham separately. Mix half the ham with the green peppers and half with the pimentos, using mayonnaise to mix. Soften the cheese with cream until it is as soft as icing. Cut sandwich loaf of bread in four slices lengthwise. The salad sandwich loaf is made in layers like a cake. Spread one slice with the ham and green pepper mixture. Lay next slice on top and spread that with cheese; lay the third slice on and spread with the ham and pimento mixture. Lay on fourth slice and ice with the cheese. Garnish with chopped water cress or with slices of stuffed olives. To serve, cut in slices.

Any desired variation of the salad sandwich loaf may be made. Chicken salad may be used for one layer, marinated cucumber or tomato for one and cheese for a third. Mayonnaise may be used for the icing instead of cheese. Nuts may be used to garnish. Lettuce may form one filling. In fact, any desired combination of salad materials may be made in the salad sandwich loaf. The one given makes a pretty color scheme.

CHAPTER X

HOT SANDWICHES

Hot sandwiches range all the way from the dainty toasted type to the substantial compound kind which is a meal in itself. They are heartier than the common or garden variety, with the exception of club and salad sandwiches. Many of those given herewith are well adapted to be the main dish of a luncheon or after-theater supper.

Many hot sandwiches will be found scattered through other divisions of this book.

Hot Sandwich

1 pound ground beef
1 small green pepper
1 medium onion
1 teaspoon flour
½ pint strained tomatoes
1 tablespoon butter

Mince pepper and onion, add to meat and brown in butter. Season to taste and add flour and tomato sauce. Place in buttered sandwich buns and warm buns in the oven.

Combination Sandwich II

3 large sweet green peppers
½ pound milk cheese
⅛ teaspoon pepper
½ teaspoon salt
¼ teaspoon paprika
¼ teaspoon mustard

Pour boiling water over peppers, let stand a few minutes and rub off thin outer skin. Take out seeds and white pith and put through food chopper with cheese. Mix seasonings and add to this mixture, taking care to blend thoroughly. Cut bread about one-fourth inch thick and butter evenly. Spread half the pieces with the mixture, press on top slices and toast in a hot oven.

Broiled Open Sandwich

Cut rather thick slices of bread, spread with creamed butter, lay on a thin slice of cooked ham and place a layer of cheese on the ham. Lay a thick slice of tomato on top and sprinkle with salt, pepper and mustard. Broil until cheese melts. Serve at once.

Hot Tomato Sandwich

Broil two thin slices bacon until crisp. Toast two thin slices whole-wheat bread. Put sliced tomatoes on one piece of bread, add the bacon, cover with other slice of bread and put in a hot oven to reheat. Serve at once.

Hot Sardine Sandwich

Mash one can sardines to a smooth paste and mix with them two hard-cooked egg yolks which have been riced. Moisten with mayonnaise, spread between rather thick slices of white bread and toast on both sides. Serve with a cheese sauce made as follows: Add three-fourths cup grated cheese to one cup milk and cook until cheese is melted. Add three beaten egg yolks and cook in double boiler until thick, stirring constantly. Add half a teaspoon salt, a few drops Tabasco sauce and a few grains cayenne. Pour this sauce over the sandwiches.

Chickurry Sandwich

1 cup finely chopped chicken
1 cup finely chopped ham
1 teaspoon curry powder
¾ cup thick white sauce
6 slices bread
Fine bread crumbs
½ teaspoon salt

Mix ingredients of filling. Toast slices of bread on one side, spread the other side thickly with a generous layer of the curry and sprinkle thickly with the bread crumbs. Bake in a hot oven until the crumbs are brown. Serve hot, at once.

Los Angeles Sandwich

Chop one onion fine, cut six slices of bacon in small pieces and cook together to a light brown. Add four eggs and stir until eggs are set. Season with salt and pepper and spread on slices of toast.

Monday Sandwich

Chop cold ham fine and to each cup allow two eggs. Put bacon drippings in frying pan, turn in mixture and let cook slowly until set. Cut in squares, lay on toasted bread and spread with currant jelly.

Sunday-Night Supper

Put through food chopper left-over bits of meat from the Sunday roast, add gravy and a little onion and green pepper. Place in double boiler and heat to boiling, then add one tablespoon catsup. Spread hot between slices of buttered bread or toast and serve with pickles.

Chicken and Cheese Sandwich

Toast a slice of bread on one side. Cover untoasted side with a slice of chicken and put a layer of cheese on it. Place a thick slice of tomato on top and sprinkle with salt, pepper and mustard. Broil under hot flame until cheese melts.

Bacon and Butter Sandwich

Spread strips of bread half an inch wide with softened butter mixed with chopped crisp bacon. Toast on both sides in a hot oven.

Fried Left-Overs

When ham or other meat sandwiches are left over from a party or picnic, dip them in a mixture of beaten egg or milk, or just in water, and fry a golden brown in drippings or butter substitute. If liked, pour over them half a can of tomato soup, but this is not necessary. If the hot soup is not used, serve with prepared mustard or chili sauce.

Mystery Sandwich

Finely chop two cups roast pork, add one cup finely chopped celery, eight stoned olives also chopped, and half a chopped canned pimento. Mix thoroughly and moisten with cooked salad dressing. Spread thin slices of bread with salad dressing or mustard butter. Use mixture as filling between slices of toasted bread, covering with crisp small lettuce leaves.

Hot Roast Beef Sandwich

Lay slices of hot roast beef dipped in brown gravy between slices of buttered bread from which

the crusts have been trimmed. Pour brown gravy over the top and serve hot.

Hot Oyster Sandwich

1 pint oysters
1 tablespoon butter
½ teaspoon salt
¼ teaspoon pepper
½ cup fine cracker crumbs
Buttered slices of bread

Cut oysters in small pieces. Add butter, salt and pepper and cook together in liquid three minutes. Stir in cracker crumbs. Fill sandwiches and serve hot. Recipe serves ten people.

Fried Oyster Sandwich II

Dip medium-sized oysters in seasoned crumbs and fry in hot fat. Drain on blotting paper. Have ready thinly sliced bread lightly buttered and spread with tartar sauce. Cover one slice with oysters, place other slice on top, dust with paprika and garnish each sandwich with a stuffed olive.

Variation: Use brown bread instead of white.

Toasted Vegetable Sandwich

Reheat left-over vegetables in a cream sauce to which grated cheese is added. Serve between crisp triangles of toast.

Hot Ham Sandwich I

Make small square sandwiches of buttered bread spread with grated cheese. Lay a thin slice of ham on the cheese. Fry on both sides and serve hot.

Hot Ham Sandwich II

Make a sandwich filling of equal parts of ham and cheese, chopped fine. Dip in a mixture made of three-fourths cup milk, one beaten egg and one-fourth teaspoon salt and sauté in hot butter until brown on both sides. Drain on brown paper and serve hot.

Ham and Swiss Cheese Sandwich

Place a thin slice of ham on a slice of white bread, on top place a thin slice of Swiss cheese and cover with another slice of bread. Press firmly together and place in a hot oven until cheese melts. Serve hot, garnished with sweet gherkins.

Lunch Sandwich

¼ cup chopped boiled ham
1 small onion chopped fine
1 dill pickle chopped fine
2 eggs beaten lightly

Beat together and fry in fat. Toast two slices of bread and butter them. Put mixture between slices and trim. Serve with sliced dill pickles.

Hot Bacon Sandwich

Cook bacon crisp. Butter slices of bread and spread with salad dressing. Add the bacon, top with another slice of bread and toast in the oven.

Mock Crab Sandwich

To half a cup grated cheese add one-fourth cup creamed butter, half a teaspoon made mustard, two teaspoons anchovy paste, a few drops lemon juice and a tablespoon chopped olives. Spread on slices of toasted bread and place in oven until very hot. Garnish with parsley and narrow strips canned sweet pimentos and serve with celery.

Fried Prune Sandwich

Cook prunes as usual, pour off sirup, stone, put through food chopper, add sugar and cinnamon to taste. Cut the crust off sandwich bread or round sandwich rolls. Slice thin, spread with mixture and cover with another slice. Dip sandwiches in a thin pancake batter and fry in hot lard, or prepare like French toast. A delicious breakfast dish.

Hot Egg Sandwich

Boil six eggs hard, cool, remove shells and chop fairly fine. Add pepper, salt, a teaspoon each of

chopped parsley and capers, a tablespoon of butter, a teaspoon of cornstarch dissolved in four tablespoons light cream. Heat and stir until blended and slightly thickened. Have ready slices of toasted and buttered bread on hot plates. Fill and cover sandwich fashion with the egg and mask with a little cream sauce or drawn butter. Garnish with sprays of parsley. Half a teaspoon of curry powder may be added to the creamed mixture if desired.

Toasted Apricot Sandwich

Soak apricots in cold water over night. Cook slowly until soft and put through a ricer or the food chopper. Sweeten to taste and cook to jam. When cool, spread between thin slices of buttered bread and sprinkle with cinnamon. Toast quickly on both sides and serve immediately.

Cheese and Bacon Sandwich II

Toast two slices of bread, one slice on one side only. Put thinly sliced cheese on untoasted side and put under flame until hot and bubbly. Lay over this crisp bacon which has been prepared in advance and then put on the toasted slice of bread. Garnish with half a pickle.

Hamburger Sandwich

Season freshly ground round steak with salt and pepper, mix thoroughly and make into little flat cakes, rolling them slightly in flour. Put in a frying pan surrounded by bacon slices, slightly greasing the pan to keep from sticking. Serve hot between thin slices of bread. Garnish with pickles and parsley.

Open Hamburger Sandwich

½ pound ground round steak
2 tablespoons butter
1 small onion
1 tablespoon flour
1 cup milk
½ teaspoon salt
⅛ teaspoon pepper
1 tablespoon minced parsley

Melt butter in frying pan, add onion finely minced and cook over a low fire for five minutes. Add meat and stir until blended with butter and onion. Sift over flour and stir until meat absorbs all the flour. Add milk and cook ten minutes after mixture begins to bubble. Serve on triangles of hot buttered toast.

All-in-One Sandwich

1 cup chopped cooked ham
2 chopped hard-cooked eggs
2 tablespoons chopped green pepper
½ teaspoon salt
2 tablespoons chopped sour pickle
Mayonnaise or cooked dressing
1 egg
½ cup milk

Mix ham, eggs, pepper and pickle and moisten with salad dressing. Spread between rather thick slices of white bread. Beat egg, add milk and blend. Dip sandwich in mixture so as to coat both sides, fry in shallow fat and serve hot.

German Sandwich

Cut bacon into small pieces and crisp in frying pan. Butter slices of pumpernickel and spread with mustard. Place on each a slice of cheese. Sprinkle with paprika and place in oven till cheese is bubbling. Take from oven, scatter bacon on top, also some finely chopped pickles. Serve at once.

Milwaukee Sandwich

Butter two slices of white bread and trim. On one slice put a slice of chicken meat. Sprinkle with Roquefort cheese, season with paprika and top with the other slice. Toast on both sides, garnish with parsley and serve hot.

Hot Tuna Sandwich

1 small can tuna fish
½ tablespoon chopped green pepper
½ tablespoon pimento, chopped
½ cup cooked salad dressing
¼ teaspoon salt

Mince tuna fish and add other ingredients. Spread on white bread and toast.

Baked Bean Sandwich V

Break open hot baking-powder biscuits and spread with butter. Put a large spoonful of hot baked beans between and on top of biscuit. Serve with catsup, chili sauce or with hot canned tomato soup, undiluted.

Celery and Biscuit Sandwich I

Make baking-powder biscuits and roll very thin. When done, split and butter and spread one half with hot creamed celery, of spreading consistency. Lay a crisp lettuce leaf over it and cover with other half of biscuit, well buttered. Celery should be chopped very fine. Serve hot.

Celery and Biscuit Sandwich II

Make baking-powder biscuit and roll half an inch thick. Split while hot and butter lightly. Put a lettuce leaf on one half and cover with chopped celery mixed with mayonnaise, on which lay three strips of crisp bacon. Cover with other half of biscuit.

Curried Sandwich

Chop fine two ounces cold chicken and half the quantity each ham and tongue. Mix with enough cream sauce to moisten well, in which a pinch of curry powder has been cooked. Fry slices of

bread in butter, cover with mixture and bake ten minutes.

Creamed Sandwich

Chicken, ham, lobster, shrimp, crab meat, mushrooms, etc. may be prepared as for a creamed dish, only with less of the cream and more of the principal ingredient. Serve hot between slices of hot buttered toast, with garnish of pickle, olives or celery.

Hot Cranberry Sandwich

Brown medium slices of cold broiled ham in a little fat and lay each piece on a slice of hot buttered toast. Cover with hot cranberry sauce and sprinkle with grated American or Old English cheese. Garnish with parsley and serve at once.

Fried Cheese Sandwich

Put a thin slice of cheese between two thin slices of white bread and dip in a mixture made of one beaten egg and a cup and a half of milk, with a bit of salt. Fry like French-fried bread.

Open Toasted Cheese Sandwich

Cut thick slices of fresh whole-wheat bread and toast on one side. Spread the untoasted side with a thick layer of cheese cut in bits. Broil

under flame until melted and bubbling. Put a spoon of raspberry jam on each slice and serve at once.

Cheese Toast with Cream Sauce

Make as many slices of crustless toast as you have persons to be served. Butter lightly, sprinkle with grated American cheese and set in the oven long enough to melt and brown lightly. Over each portion pour a rich cream sauce, not too thick, and garnish with slices of broiled bacon and sprays of water cress.

Hot Cheese Sandwich

Beat one egg and add one cup milk. Dip slices of bread in the mixture, as for French toast. Grate cheese and sprinkle over one side. Melt one tablespoon butter in skillet and put slices in with cheese side down. Brown and turn, sprinkle cheese on other side and brown. Serve with currant or blackberry jelly.

Toasted Cheese Sandwich

Allow four tablespoons grated cheese for each sandwich. Mix with a little salad dressing or white sauce to bind. Add a little chopped pimento and spread between slices of buttered bread. Toast and serve at once.

Montauk Point Sandwich

Toast a slice of bread on one side. Put a thin slice of snappy cheese on the untoasted side. On the cheese lay half a peeled tomato, cut side up. Sprinkle with sugar, salt, pepper, finely chopped green pepper and onion. Put a slice of bacon on this and broil under flame until cheese is melted and bacon crisp.

Cheese Dreams

2 cups grated cheese
1 tablespoon butter
1 beaten egg
¼ teaspoon salt
⅛ teaspoon paprika
½ teaspoon mustard
1 teaspoon Worcestershire sauce
6 slices bacon

Add the butter, egg and seasoning to the grated cheese and mix to a paste. Spread thick on bread and put a piece of bacon on top of each. Bake in a moderately hot oven from five to eight minutes. Serve hot with olives or pickles.

Corn Omelet Sandwich

1 egg, beaten
½ cup cooked corn
1 teaspoon butter
2 tablespoons milk
Salt
Toast

Put all ingredients (except toast) into saucepan over a slow fire. Stir constantly until egg is

firmly set. Put while hot between slices of buttered bread or toast.

Toasted Lobster Sandwich

Meat from a two-pound boiled lobster, or one-fourth pound canned lobster, chopped fine. Add one beaten egg yolk, a little minced onion, one-eighth teaspoon paprika, one-fourth teaspoon salt and a few grains cayenne. Cut stale sandwich bread in one-fourth inch slices, remove crusts and spread with lobster mixture. Add three tablespoons melted butter to half a can chopped mushrooms and cook five minutes. Add three tablespoons flour to half a cup of milk, mix, add half a cup of cream, add to mushrooms and stir until boiling, then add another slightly beaten egg yolk. Cool a little, pour sauce over lobster and sprinkle with grated cheese. Bake ten minutes in a hot oven until browned.

Variation: Cut lobster meat in thick slices and sauté in butter. Sprinkle with lemon juice and place on a slice of buttered toast. Cover with another slice of toast. Cover with creamed mushroom sauce.

CHAPTER XI

CLUB AND LAYER SANDWICHES

WHO invented and christened the club sandwich? And how, why, when and where? No authoritative answers to these questions are available. One legend has it that a man came home late and hungry from his club one night, raided the ice box and made himself a super-sandwich which he dubbed "club." Another says that the chef of some club made himself a reputation by devising this special type of comestible. Anyway, who cares, and what difference does it make? The club sandwich is here to stay.

It is a meal in itself, and a meal which may have highly diversified component parts, as long as the principal specifications of toast, meat and salad ingredients are adhered to. Originally it was constructed on the toppling tower plan, but in any other shape it tastes as good and convenience now dictates a more open formation which may be readily attacked.

The club sandwich may consist of anywhere

from one to five stories. The foundation is always toast, but the superstructure depends on the maker's fancy — and the materials at hand. The sandwich should be eaten with knife and fork.

Club Sandwich

Toast three slices of bread and cut in triangles. Butter them. Lay two triangles side by side to form the bottom slice and cover with a lettuce leaf. Spread with mayonnaise and lay on slices of the white meat of chicken, boiled or roasted. Cover with two toast triangles. On these lay several slices of crisp bacon and another lettuce leaf. Cover with the last two toast triangles on top of which lay a generous slice of tomato, topped with a spoonful of mayonnaise. Lay two olives and two small pickles on the plate beside the sandwich.

Variation I

Use only two slices of toast and leave them whole. Spread them with mayonnaise. On the bottom slice place lettuce, chicken, bacon, chopped olives and pickles, tomato and more lettuce. Cover with top slice.

Variation II

Butter hot toast and arrange half the slices on a large platter. Lay a lettuce leaf on each slice

and brush lightly with French dressing seasoned with mustard. Cover with thin slices of two or three kinds of meat, such as cold sliced tongue, chicken, ham and bacon or any two of them. Add a slice of cucumber or dill pickle or tomato. Cover with remaining slices of toast and garnish with lettuce and olives. Should be served with toast hot.

Crab Club Sandwich

1½ cups crab meat	Lettuce
4 small tomatoes	Mayonnaise

Flake crab meat and mix with mayonnaise. Arrange tender leaves of lettuce on toasted white bread, spread with mayonnaise and add a slice of tomato. Spread crab mixture over the tomato and cover with the other slice of buttered toast. The amount of mixture given will make eight sandwiches.

Cheese Club Sandwich

Fry two slices of bacon for each sandwich and in the bacon fat sauté two or three slices of tomato for each sandwich. Butter two slices of bread for each person to be served and spread with deviled ham. If six people are to be served, melt half a pound of cheese and thin with a little boiling water. Place slices of tomato on toast, then bacon,

then more tomato. Cover with second slice of toast and pour cheese over the top. These sandwiches should be eaten hot, as the cheese becomes tough if it stands. A cheese fondue may be used instead of the method described.

Home Club Sandwich

Cut slices of bread half an inch thick, toast and butter. Cover one with thin slices of fried ham and white chicken or turkey meat. Sprinkle the meat with ham gravy. Cover with other slice of toast, put in a covered pan in a hot oven for five minutes, or until sandwich is heated through. Serve at once, garnished with pickles and olives.

Oyster Club Sandwich

4 large fried oysters
White chicken meat
4 slices fried bacon
Horse-radish and lettuce
4 small sweet pickles
4 small radishes
Lemon
Tomato sauce tartare
Lettuce

Toast two slices of white bread and one of dark, or dip in beaten egg and sauté. Put lettuce leaves on plate, lay one slice of bread on them, lay oysters on bread and season with a little horse-radish. Place dark slice on oysters, chicken on dark, bacon on chicken and last slice of bread on top. Lay another leaf of lettuce and a slice of tomato on top

slice and garnish with a spoonful of sauce tartare. Slices of lemon, pickles and radishes may be laid beside the sandwich.

Russian Club Sandwich

This is a miniature course dinner, beginning with fruit cocktail and ending with a sweet. Cut six thin, round slices of bread, the smallest an inch and a half in diameter and the largest four inches. Lay the largest slice on a plate and spread with jam. On it lay the next largest slice of bread and spread with cream cheese. Then the next slice, buttered, and on this lay bacon or chicken with lettuce and mayonnaise. On the fourth piece of bread lay a slice of tomato and on the fifth a slice of cucumber, each slice of bread being buttered and each vegetable having a bit of mayonnaise and lettuce. On the top piece of bread, unbuttered, lay a slice of banana or other fruit and crown with a stuffed olive. If the layers prove topply they may be secured with toothpicks, but avoid this if possible.

Western Sandwich

Toast three slices of bread and butter them. On the bottom slice lay a leaf of lettuce and cover it with fried ham chopped coarsely. Lay on

another slice and cover with sliced Bermuda onions. Cover with top slice of bread and garnish with slices of dill pickle.

Five Course Sandwich

Use alternate rounds of white and whole-wheat bread, diminishing in size as in the Russian Club Sandwich. Each round is buttered. The bottom round is of whole wheat and is spread with a mixture of cream cheese and jam; this is the dessert course. The next round (white bread) is the salad course, spread with tomato and water cress with a little mayonnaise. The meat course is a slice of chicken on a round of whole-wheat bread. The fish course is a round of white bread spread with anchovy paste. The little top round of bread is the canape and is spread with caviar and a little hard-boiled egg; or a slice of deviled egg may be used, or hard-boiled egg and pimento.

Picture Club Sandwich

Cut French bread lengthwise to make a large slice. In the middle of this lay delicate slices of chicken and on the chicken slices of tomato with mayonnaise in the center. Around the chicken make a border of crisp bacon. Arrange tender lettuce leaves around the edge of a small platter

and lay the sandwich on them. Toast triangles may garnish the platter and an olive be laid on each lettuce leaf.

Queen Club Sandwich

Toast three slices of bread. Butter them. On the bottom one lay a leaf of lettuce and spread with a mixture of minced chicken and mayonnaise. Cover with toast, on which spread fried or creamed mushrooms. Cover with toast and garnish with slices of stuffed olives.

Open Club Sandwich

In the center of a plate place a paper cup holding finely cut celery mixed with Russian or mayonnaise dressing. Place three triangular pieces of toast to radiate from the center. On one piece place a slice of tomato on a leaf of lettuce with crisp bacon. On another, lettuce and sliced chicken. On the third, sliced ham. Between the toast triangles place two stuffed olives, one gherkin pickle and a spiced prune.

Swiss Club Sandwich

6 slices Swiss cheese
6 slices bacon
3 tomatoes
12 slices toast
Mustard
Salt and paprika
Lettuce
French dressing

Lay slices of cheese on half the toast, spread well with mustard, then lay two or three slices of tomato on each portion of cheese, sprinkle with salt and paprika, add the bacon and lettuce, the latter dipped in the French dressing. Cover with remaining slice of toast, cut across diagonally and serve at once.

Bean Club Sandwich

For an individual sandwich use two tablespoons canned baked beans, three tablespoons minced cress, two slices chopped cooked bacon, half a tablespoon minced sweet pickle, enough Russian dressing to bind and a crisp lettuce leaf. Spread between buttered slices of toasted whole-wheat bread.

Egg Club Sandwich

Toast two slices of bread and butter them. On the bottom slice put a lettuce leaf and on it a freshly poached egg. Cover with second slice of toast on which put a slice of tomato and a little mayonnaise.

Salmon Club Sandwich

Use three slices of toast for each sandwich. Spread first slice with melted butter, lay on a dry, crisp lettuce leaf, then slices of crisp bacon, next dry pieces of canned salmon and lastly a slice of

peeled tomato. Sprinkle with salt, paprika and mayonnaise. Cover with second slice of toast, repeat filling and top with third slice of toast. Trim off crusts and cut diagonally.

LAYER SANDWICHES

As their name implies, layer sandwiches are built up in layers like a cake. They are then sliced downward. Sometimes a different filling is used on each layer and sometimes two fillings are alternated. Whichever method is chosen, the result is a novel and dainty sandwich which always pleases.

Layer Sandwich

1 loaf sandwich bread
1 large can deviled ham
24 large olives, chopped
½ teaspoon paprika
1 cup finely chopped nut meats
3 teaspoons mustard
½ teaspoon salt
9 tablespoons salad dressing

Trim crust from loaf and cut in three lengthwise slices. Mix all ingredients for filling. Butter bread and spread filling on lower slice. Cover with second slice and spread with filling. Lay on top buttered slice. Press layers together, wrap in a damp cloth and set a light weight on top for one hour. Remove cloth and cut in vertical slices. Makes about twenty sandwiches.

Ribbon Sandwich I

Cut five or six very thin slices of bread and butter them. Use a different filling on each slice, spreading the bottom one with cream cheese and jam, the next with minced chicken and mayonnaise, the next with cream cheese and pimento and the next with chopped ham or bacon with relish spread. Or any other combination preferred. Press the layers firmly together, wrap in cloth, weight down for an hour or two with light weight, then slice downward.

Ribbon Sandwich II

Cut and butter five slices of bread. On the lowest spread a mixture of cream cheese and pimento, on the next finely chopped meat of any kind, mixed with horse-radish or not as preferred, on the next cottage cheese and on the next minced hard-boiled eggs mixed with salad dressing. Wrap in cloth, weight for two hours with light weight and slice down.

Nut and Cheese Sandwich II

Spread a thin slice of bread with cream cheese and currant jelly mixed to a pink cream. On this place a thin slice of entire-wheat bread spread with butter and chopped nuts, then a thin slice of but-

tered white bread. Top with a slice of buttered bread. This may be served entire, or one or two more stories may be added and the whole sliced down as in other layer sandwiches.

Sardine Layer Sandwich

Remove skin and bones from a dozen sardines, rub fine and season with lemon juice, Tabasco sauce, salt and pepper. Mince four hard-boiled egg yolks and moisten with mayonnaise. Add one tablespoon chopped green pepper. Cut four slices of bread one-fourth inch thick and butter them. Spread one slice with the sardine mixture, the next with the egg mixture, the next with the sardine and top with last slice. Wrap in cloth or waxed paper, put a weight on top and let stand in the refrigerator until serving time. Cut in slices downward.

Pepper Layer Sandwich

Cut five slices of bread; spread two of them on one side and the other three on both sides, with butter. Make a filling of chopped green peppers and canned pimentos, mixed with chopped celery and mayonnaise. Lay the sandwich up in layers, using for top and bottom the slices of bread buttered on one side. Wrap in cheesecloth, put a

light weight on top and let stand three hours. Slice downward.

Deviled Tongue Sandwich

Chop finely one green pepper and one onion, drain and season with salt and pepper. Mix with mayonnaise to spread. Spread one slice of bread with this mixture, cover with bread and spread with deviled tongue, then top with another slice of bread, buttered. Press together and cut in finger size pieces.

CHAPTER XII

NOVELTY SANDWICHES

HOLIDAY parties seem to require a special type of sandwich and on various other occasions something out of the ordinary is desired. To fit those needs the following sandwiches are suggested.

Patriotic Sandwich

(For July Fourth)

Make a filling of butter and canned red pimentos put through a sieve. Place between thin slices of white bread and tie with blue ribbon.

Halloween Sandwich

Spread a slice of white bread with butter, pimento cheese or deviled ham and lay another slice over it. Press firmly together. Use a thimble to cut eyes in the upper slice and with a knife cut the other features of a comical face. The filling will show through the cut-out places in the form of a face.

Spooky Sandwich

Spread rounds of white bread with butter. Cut rounds of cheese one-fourth inch thick the same size as the bread rounds. With a knife slash features on the cheese rounds, making a face on each. Spread the bread rounds with ground beet pickle and place the cheese rounds on top. The beet will show through the cheese slashes.

Valentine Sandwiches

With a heart-shaped cooky cutter cut slices of bread and spread with a mixture of cream cheese and currant jelly. Cover with another piece of bread same size, then with a much smaller cutter cut out a heart-shaped piece from the upper slice.

Variation: Use plain cream cheese and lay a slice of pimento under the cut-out heart.

Open Valentine Sandwich

1 teaspoon plain gelatine
1 tablespoon cold water
¾ cup mayonnaise
3 tablespoons chili sauce
2 tablespoons minced pimento
1 tablespoon Tarragon vinegar
Salt

Soak gelatin in cold water and dissolve by placing over hot water. Mix other ingredients and add dissolved gelatin. Chill in sheets three-

eighths inch thick. Cut bread in heart shape, stamp out hearts of the gelatin mixture and place on bread. Garnish with small hearts of pimento. Serve at once.

Lucky Sandwich

Spread rounds of white bread with a filling of cream cheese and stuffed olives chopped fine. Cut brown bread in horseshoe-shaped pieces and lay on top.

Kindergarten Sandwich

Take two slices of bread, one white and one brown or dark. With a fancy cutter cut out a star or other figure (animal cutters are nice) from each slice, cutting both together. Reverse and fit the white figure into the dark bread and the dark figure into the white bread, first spreading with any desired sandwich mixture.

Circle Sandwich

Cut circles of brown and white bread. Spread the brown bread with butter and the white bread with softened cream cheese to which finely chopped nuts have been added. A drop of onion juice or a bit of finely chopped green pepper may be added to the cheese if desired. Put the two rounds together. With a doughnut cutter the same size

as the rounds cut clear through, leaving a circle of bread, white on one side and brown on the other. The sandwiches may be served this way, or the cut-out portion may be reversed and fitted into the circle, showing a ring of white around a circle of dark and vice versa.

Shamrock Sandwich

With a fancy cutter cut shamrock-shaped piece of white bread. Spread with a mixture of cream cheese and finely chopped green pepper or olives.

Bridge Sandwich

Cut thin slices of white bread the length and breadth of playing cards, or slightly larger. Spread the bottom slices of half of them with pimento butter or a mixture of cream cheese and pimento, or cream cheese and currant jelly, — anything to give a red color. Spread the bottom slices of the other half with a mixture of chopped ripe olives, nuts and just enough mayonnaise to bind. Cover with top slices of bread. With small diamond and heart cutters stamp pieces out of the red-filled sandwiches to imitate aces, twos and threes of hearts and diamonds. With club and spade cutters stamp out pieces of the same sort from the dark-filled sandwiches.

Variation: Cut sandwiches in same shape, fill with any desired filling and decorate with hearts and diamonds of stamped-out pimento dipped in melted butter to make them stick.

Pierrette Sandwich

Chop or grate one-half pound English cheese and mix with two tablespoons melted butter, the mashed yolks of four hard-boiled eggs and enough mayonnaise to moisten. Spread on slices of white bread and cover with very thin slices of Boston brown bread.

Turtle Sandwich

Cut as many thin slices of brown and white bread as you desire sandwiches. Trim off crust and shape into three and one-half inch squares. Butter lightly and spread with any desired filling. Slice small cucumber pickles lengthwise and stick one piece in each corner of the sandwich for the feet of the turtle and a tiny one for the tail. Run a toothpick through a narrow, short piece of bread and stick it in the opposite end from the tail. On the end of the toothpick put a thin slice of a small carrot, cut crosswise. And there's your turtle.

Rolled Sandwich

Slice a sandwich loaf of bread lengthwise into six or seven slices. Remove crusts with knife and scissors. Spread with creamed butter and then with a filling of cream cheese mixed with mayonnaise. Place a whole pickle across the end of each slice and roll bread around the pickle, as you would a jelly roll. Wrap in waxed paper, tie each roll separately and put in a tin can in a cool place. When ready to serve, slice thin. Each roll makes eight or ten sandwiches.

Rosette Sandwich

Remove crusts from a sandwich loaf of bread and cut into lengthwise slices four by eight inches. Prepare two fillings, one made of cream cheese and finely chopped pepper and the other of cream cheese and chopped canned pimento. Butter the bread and spread with these fillings in alternate rows two inches wide. Use two knives, so as not to mix the fillings. When done it will look like a flag with lengthwise stripes of red and green, two each. Roll like a jelly roll, wrap in cheesecloth and let stand some time. To serve, slice like a jelly roll. You have a rosette effect of red and green in each slice.

Rolled Cress Sandwich

Cut white bread into thin slices about three inches square and butter well. Lay a leaf of cress at each end so that the stem is on the bread and the leaf projects beyond the edge. Roll the bread, fold in waxed paper or secure with toothpicks temporarily, if necessary. You will have little cylinders with a fringe of cress at each end.

Checkerboard Sandwich

Cut six slices of bread about half an inch thick, three of white and three of entire wheat. Spread one of the white slices with cream cheese or with one of the butters described in that division. Place a slice of entire-wheat bread on this and spread with same or a different mixture, topping with another slice of white. Make another pile like this, except with two entire-wheat slices and one white, weight both piles lightly and set in the refrigerator. When firm and thoroughly cooled, trim and slice each pile in three slices. Spread these with same mixture as used before and combine slices crosswise, white and entire-wheat squares alternating. Repeat weighting and cooling process for a few hours. When ready to serve, cut in thin slices.

St. Patrick's Sandwich

Cut thin slices of bread and spread with creamed butter and seasoned split-pea pulp. Cut thin slices of cheese the same size as the bread, stamp out a shamrock from the center with cooky cutter and apply the cheese on top of the bread and pea pulp. The green pulp shows through the cut in the shape of a shamrock.

Violet or Rose-Leaf Sandwich

Cut white bread in very thin rounds and spread lightly with creamed butter. Sprinkle with candied violet or rose leaves crumbled slightly, or with the commercial paste made of flower leaves. Cover with top buttered slice. If desired, a tiny rose shape may be cut out of the top of each upper slice.

Nasturtium Sandwich

These are made like the violet and rose-leaf sandwiches, except that the fresh flower petals are used. It will take about thirty to make a tastable sandwich, or less if the bread rounds are very small.

Domino Sandwich

Cut bread in rectangles about two and one-half by five inches, or smaller if desired, keeping the

proportion. Spread half the slices lightly with creamed butter and cover with a generous layer of jelly. From remaining slices cut out tiny circles to represent the dots on dominoes. Place over first slices and the jelly will show through.

Ball Sandwiches

These may be made to imitate either a baseball or football. For the former, spread rounds of white bread with any desired soft filling, such as a mixture of cream cheese and jam. Place together and on top of each sandwich outline with chocolate icing the two stitched seams seen in a baseball. For the football, use ovals of brown bread spread with chopped preserved ginger. Combine, and on the tops of the sandwiches mark with white icing the stitchings of a football. In each case the icing may be applied with a tube.

Clock Sandwich

Cut good-sized rounds of white bread and fill with a mixture of chopped dates and walnuts, moistened with a little cream. On top of each sandwich mark with chocolate icing the hands and face of a clock, using a frosting tube to apply the icing. Especially good for a New Year's party.

Good Luck Sandwich

Spread rounds of white bread with butter substitute. On top of this fashion a four-leaved clover with petals of green pepper.

Tree Sandwich

Cut white bread slices in the shape of a pointed pine tree. Spread the tree part with butter into which finely chopped parsley has been thickly mixed. Pour melted sweet chocolate over the trunk part.

CHAPTER XIII

OPEN-FACE SANDWICHES

Conservative souls declare that no sandwich has a legitimate claim to the title unless it conceals its filling modestly between slices of bread. But they are in the minority and rapidly becoming more so. Emancipated thinkers unanimously concede that a sandwich may be a perfectly orthodox sandwich even though it has no roof.

Open-face sandwiches are especially favored for teas and other affairs where dress parade is expected of the refreshments. They lend themselves more readily to ornamentation and elaboration than do the conventional members of the family. The possible combinations are limited only by the maker's inventiveness.

Open-face sandwiches are usually cut round. The bread should be a little thicker than for the two-slice kind and may be white, whole wheat or Boston brown — or any other kind, for that matter. The filling, which in this case is really topping, should be applied with a more generous hand

than if it were to retire into obscurity. Many varieties of attractive garnishes are posssible.

Florencel Sandwich

Cut white bread in small, thin rounds and spread with creamed butter mixed with horse-radish. On this spread a layer of cream cheese, moistened to spreading consistency if necessary with a little cream. In the center of the cheese lay a piece of pimento the size of a dime. From this radiate like flower petals five slices of black olives.

Open Tomato Sandwich

Put a thin slice of firm tomato on a slightly larger round of buttered white bread. Sprinkle with salt and place a little mayonnaise in the center. Put a slice of stuffed olive on the mayonnaise.

Open Roll

3 hard-cooked eggs
½ pound chopped ham
3 tablespoons chopped green pepper
Mayonnaise and finger rolls

Chop eggs, add ham, pepper and mayonnaise. Split rolls and spread with mixture.

Open Cottage Cheese

Spread a round of white or brown bread with butter, put a circle of cottage cheese around the

outer edge of it and a dab of preserves in the middle. Strawberry or raspberry preserve is especially good.

Open Cheese and Pimento

Spread rounds of Graham bread with cream cheese and lay two strips of pimento crosswise on the cheese.

Open Date and Pecan

Spread rounds of white bread with dates, put through food chopper. Press a row of pecan halves around the edge.

Open Sardine I

Spread rounds of rye bread with sardines worked to a paste and garnish with slices of stuffed olives. (See Open Sardine II.)

Open Tuna Fish

Mince the tuna fish fine, salt, moisten with mayonnaise and a few drops of Tabasco sauce. Spread lightly on white bread and garnish with chopped parsley and a little chopped pimento.

Variations: Shrimp, crab meat or lobster may be used instead of tuna.

Open Star

Cut bread with a star-shaped cutter and spread thickly with softened cream cheese. Garnish with quarters of steamed prunes, radiating from a dot of jelly placed in the center.

Mysteries

Chop coarsely equal parts of raw carrots and salted peanuts. Mix with mayonnaise and spread on rounds of bread, decorating with slices of stuffed olives or small pickles.

Open Sardine II

Mince skinned and boned sardines and spread on pieces of buttered toast about an inch wide and three or four inches long. Make a sauce of equal parts of catsup and lemon juice, with a dash of Tabasco. Spread this mixture over the sardines and serve at once.

Open Ginger and Nut

Chop candied or preserved ginger. Add chopped nuts and moisten with soft apple jelly or the sirup from orange marmalade. Spread on white bread and garnish with English walnuts.

Chilaly

Sauté one onion and half a minced green pepper in butter. Add one cup of canned tomato and cook until it is smooth and thick. Add half a cup of grated cheese and serve on crisp crackers. It may be well to add a little flour before putting in the tomato.

Open Chicken Salad

Chop the chicken, add same amount of chopped celery, moisten with mayonnaise and spread on rounds or fingers of white buttered bread. A very thin ring or strip of green pepper may be pressed into this filling as a garnish, and a little finely chopped egg may be sprinkled over all.

Open Toasted Sandwich

4 slices bread
¾ cup grated cheese
¼ teaspoon paprika
1 teaspoon Worcestershire sauce
¼ teaspoon salt
2 eggs
8 slices bacon

Cut bread about three-fourths inch thick. Beat eggs slightly and add cheese, salt, paprika and Worcestershire. Mix well and pile generously on slices of bread. Put two thin slices bacon on top of each heap. Put into hot oven for fifteen minutes to brown and crisp bacon and cook eggs

and cheese. The bread will toast at the same time. Serve at once.

Open Sandwich Platter

On one end of a large platter place a pile of thin slices or rounds of bread. Arrange on the platter slices of tomato, cold tongue, pickles, lettuce and little paper cups of mayonnaise, also some stalks of celery, a cube of cream cheese and some olives. Give each guest a plate, knife and fork and let him assemble his own sandwich to taste.

Ring Sandwich I

With a large cutter stamp out slices of white bread in rounds. With a smaller cutter cut circles out of half of them, leaving rings of bread. Spread the large rounds with creamed butter and mayonnaise, place a slice of tomato on this and fit on a bread ring. The small rounds may be heaped with some other filling.

Ring Sandwich II

With softened cream cheese mix about half a cup of finely chopped water cress and spread on large rounds of bread. Fit on rings and put a star of pimento in the center.

Ring Sandwich III

Chop the firm part of a cucumber and season with grated onion. Mix with mayonnaise. Chop four hard-cooked eggs fine and add to cucumber mixture. Spread on large rounds of bread, fit on rings and put a slice of stuffed olive in the center.

Mushroom Rings

Wash, peel one pound mushrooms, drain dry. Sauté in two tablespoons butter and one-fourth teaspoon salt. Cool, chop fine, season and mix with mayonnaise. Spread on large rounds of bread, fit on rings and stick a tiny plume of celery upright in the center.

Open Creamed Chicken Rolls

Hollow out soft buns, toast lightly, butter interior and fill with creamed chicken. Each bun will make two sandwiches.

Open Tomato Salad Sandwich

3 tomatoes, peeled
4 tablespoons chopped nuts
4 tablespoons minced celery
2 tablespoons chopped olives
4 tablespoons mayonnaise
Lettuce
Butter
Six slices bread

Cut each tomato into four slices. Mix nuts, celery, olives and mayonnaise. Cream butter and

spread bread. On each slice of bread lay a leaf of lettuce and put two slices of tomato on it. Place the mayonnaise mixture on the tomato and serve.

Open Fried Apple

Core unpeeled tart apples and slice one-fourth inch thick. Sauté in butter and arrange on rounds of buttered Boston brown bread. Sprinkle apple lightly with sugar and set in hot oven until sugar browns. On serving put a ball of cream or cottage cheese mixed with chopped pimento in the center of each apple ring.

Open Bacon and Egg

Cook three slices of bacon crisp; dice and keep hot. Chop three hard-boiled eggs and pour the bacon fat over them. Season to taste, adding a little made mustard if liked. Spread the egg mixture on crisp toast and place the diced bacon on top.

Open Kumquat

Put together rounds of brown bread spread with creamed butter and cream cheese. Cut a circle out of the upper round and set in a spiced kumquat or slice of cucumber with a small piece of cherry or pimento in the center.

Open Deviled Ham

Blend deviled ham with a little chopped pickle and spread on buttered diamonds of Graham bread. Put a ring of egg white in the center if desired.

Open Grape

Spread rounds of buttered white bread with grape conserve and decorate with thin slices of banana.

Open Chocolate

Spread rounds of white bread with one of the chocolate mixtures described in Sweet Sandwiches and garnish with thin slices of preserved ginger.

Open Prune

Spread rounds of whole-wheat bread with chopped prunes moistened with lemon juice. Press English walnut halves in a circle into the prunes.

Pinwheel Sandwich

Spread a small circle of bread with cream cheese and lay a slice of stuffed olive in the center. Arrange half-inch long strips of pimento one-eighth inch wide so that they flare, pinwheel style, from the olive.

Daisy Sandwich

Butter rounds of Graham bread (or white) and put a circle of deviled hard-cooked egg yolk in the center. From this radiate petals cut from hard-cooked egg white.

Star Sandwich

Cut white bread in star shapes with a cutter and spread with cream cheese. Put a slice of stuffed olive in the center and in each point a bit of pimento or maraschino cherry.

Vine Sandwich

Cover tops of thin rounds of white bread with cream cheese. With scissors cut thin strips of green pepper and lay on cheese in the shape of a vine. Put slices of stuffed olive at the ends of some of the branches.

CHAPTER XIV

SWEET SANDWICHES

SWEET sandwiches may at first thought be considered a departure from the original idea of the sandwich, which was meat or a meat substitute between bread. But they are really a development of that idea, and a development which has come to fill a useful and important gastronomic place.

The sweet sandwich is appropriate at afternoon social functions where something more delicate than hearty is desired. It is also welcome in the child's school lunch, where it provides in handy form the sweet that is desirable.

Ginger Nut Sandwich

½ cup finely chopped preserved ginger
½ cup finely chopped pecans
2 tablespoons ginger sirup
2 teaspoons vinegar
Orange marmalade to spread

Mix the ginger and nuts first, then add the sirup and vinegar, then enough marmalade to make of spreading consistency. Use on buttered

white bread. This makes about two dozen small sandwiches.

Pistachio Sandwich

2 cups whipped cream
½ teaspoon almond extract
½ teaspoon vanilla extract
8 tablespoons confectioner's sugar
1 cup chopped walnuts
Green coloring

Mix ingredients, using a few drops of coloring to tint. Use on thin slices of buttered white bread and press a nut meat into top.

Preserve Sandwich

1 small cream cheese
2 tablespoons evaporated milk
Mayonnaise and lettuce
2 tablespoons chopped nuts
3 tablespoons strawberry or pineapple preserves

Mash cheese, add milk and blend. Add nuts and preserves well drained of sirup. Spread thin slices of white or Graham bread with mayonnaise, spread half the bread slices with this mixture and the other half with lettuce leaves. Put together in pairs. Makes half a dozen sandwiches.

Brown Sugar Sandwich

Mix brown sugar, chopped nuts and creamed butter to a paste and spread on white bread.

Curry and Pineapple Sandwich

An odd mixture is obtained by mixing shredded pineapple with cream cheese and a dash of curry powder. Use on Graham bread.

Cocoa Sandwich

6 tablespoons sugar
4 tablespoons cocoa
1 cup thick cream
½ teaspoon vanilla

Mix and spread between thin buttered slices of bread. Serve at once, before cream soaks into bread.

Cocochoc Sandwich

Mix one cup grated coconut and four teaspoons grated chocolate with sweet cream and spread on white bread, buttered.

Sweet Chocolate Sandwich

Melt a cake of German sweet chocolate in the upper part of a double boiler. Stir smooth with one tablespoon water. Add a bit of salt and spread between generously buttered slices of white bread. Also good when the chocolate is mixed with orange marmalade.

Ginger, Nut and Chocolate Sandwich

Melt two ounces grated sweet chocolate with two tablespoons water in a double boiler. Stir

to a smooth paste, add one tablespoon chopped preserved ginger and one tablespoon chopped walnut meats. Spread between very thin slices of white bread.

Choconut Sandwich

Melt two squares of chocolate over gentle heat, add two tablespoons butter, one cup pulverized sugar, three tablespoons cream and cook five minutes over hot water. Then add two-thirds cup finely chopped nuts. Mix and cool slightly before spreading between slices of buttered bread.

Ginger Olive Sandwich

1 small bottle stuffed or plain olives
½ cup preserved ginger
1 cream cheese
Mayonnaise

Chop olives fine, mix with chopped ginger, add cheese and enough mayonnaise to spread. Use between buttered slices of nut bread. Yield, a dozen small sandwiches.

Date and Nut Sandwich

1 cup chopped dates
3 tablespoons orange juice
1 tablespoon lemon juice
Half a cup chopped nuts

Mix and spread between whole-wheat bread, adding more fruit juice if needed.

Date Cream Sandwich

1 package dates
1 cup cream, whipped
Buttered bread
Maple sugar

Chop dates and mix with cream. Sprinkle thin buttered slices of white bread with maple sugar and spread with date and cream mixture. Top with slices of buttered bread. Trim the bread before filling. A cup of chopped raisins may be used instead of dates.

Banana Sandwich IV

Crush bananas and moisten with lemon juice. Add sugar to taste and spread between white bread or on crackers.

Raisinut Sandwich

Moisten equal parts of chopped, seeded raisins and mixed nut meats with grape juice. Spread between thin slices of buttered bread.

Ginger Sandwich

Chop preserved ginger fine, mix with creamed butter and spread on thin slices of Graham bread.

Pineapple Sandwich II

12 tablespoons fine sugar
6 tablespoons butter
8 tablespoons chopped pineapple, fresh or canned

Drain all juice from pineapple and mix it with the creamed butter and the sugar.

Maple and Nut Sandwich

1½ cups maple sugar
2 tablespoons evaporated milk
2 tablespoons butter
½ cup chopped nuts
Graham bread
Butter

Roll maple sugar until fine. Cream butter and add sugar until mixture is stiff. Add milk and enough sugar to make a stiff, creamy mixture again. Add nuts and spread on thin slices of buttered Graham bread.

Marmaco Sandwich

Mix one cup orange marmalade with half a cup of grated coconut. Use on buttered white bread.

Strawberry Sandwich II

1 cup large strawberries
6 tablespoons fine sugar
1 tablespoon butter
Vanilla

Blend butter, sugar and vanilla and spread on slices of unbuttered bread. Cut the berries in slices crosswise and lay them on the bread. Cover with second slice.

Raisin and Lemon Sandwich

Put through the food chopper one cup seeded raisins and half a cup of candied lemon peel. Mix to a paste with lemon juice and spread between thin buttered slices of white bread. Sweet crackers may also be used as a carrier.

Honeynut Sandwich

Mix one cup honey with two tablespoons lemon juice and stir in finely chopped pecans or other nuts to make a stiff paste. Use on thin slices of buttered white or whole-wheat bread.

Pepper Jam Sandwich

4 large sweet red peppers, chopped
2 green peppers, chopped
2 medium onions, chopped
½ cup vinegar
1 cup brown sugar
1 tablespoon salt
1 tablespoon cinnamon
1 tablespoon ginger
1 teaspoon cloves

Simmer until thick, pour into small glasses and seal like jelly. For sandwiches, combine with a little stiff mayonnaise and use on thin slices of bread.

Toasted Cinnamon Sandwich

Butter thin slices of white bread, and spread with a thick layer of brown sugar and cinnamon, using half a cup of sugar and two teaspoons cinna-

mon. Put two slices of bread together for sandwich and cut in three fingers. Toast on both sides and serve with afternoon tea or chocolate.

Prunesweet Sandwich

1 cup chopped raw prunes
½ cup whipped cream
2 tablespoons sugar
½ teaspoon vanilla or lemon juice

Soak prunes until tender. Chop and add to whipped cream, add sugar and vanilla and spread on buttered slices of whole-wheat bread.

Graham Orange Sandwich

Mix one cup powdered sugar with one tablespoon orange juice and one teaspoon grated orange rind, until of spreading consistency. Place between Graham crackers. Especially nice for children.

Orangegg Sandwich

Put two hard-boiled eggs through the finest knife of the food chopper and rub to a paste with one tablespoon each of cream and butter. Add a few chopped almonds, two tablespoons sugar and the grated rind of an orange. Moisten with enough orange juice to spread. Use on white bread.

Raisin Pasties

Make puff paste, roll thin and cut in fancy shapes. Bake, spread with chopped nuts and raisins, and a very little chopped orange or lemon peel. Serve hot or cold with raisin garnish. This is an open sandwich.

Marmanut Sandwich

Mix half a cup each rhubarb marmalade, nuts, raisins and dates. Spread on buttered whole-wheat bread.

Sweet Peanut Sandwich

Mix half a cup grated maple sugar, one-fourth cup finely chopped peanuts and one tablespoon sweet cream. Use on buttered white bread.

Prune Sandwich II

Soak one pound prunes over night, then simmer until tender. About fifteen minutes before removing from fire add a few pieces orange peel and two tablespoons sugar. When cool remove seeds and put prunes through ricer. Use on whole-wheat bread, liberally buttered. Very nice for small children.

Grahamsweet Sandwich

½ pound Graham crackers
Confectioners' sugar
Butter
Vanilla
Milk

Mix sugar with milk as for frosting, add a very little butter and vanilla to flavor. Spread between Graham crackers. Several flavors may be had by using lemon, almond, etc. flavoring. Nice for afternoon tea.

Pear and Orange Sandwich

Put fresh or canned pears through the chopper and to one cup of the pulp add half a cup of orange marmalade and one tablespoon sirup from preserved ginger. Mix and spread on Graham bread.

Nutorange Sandwich

Chop finely one dozen walnut meats and one dozen almonds and add them to a glass of orange marmalade. Spread between thin slices of buttered white, brown or nut bread.

Coconut Sandwich

Mix one cup fresh grated coconut, one teaspoon lemon juice, three teaspoons sugar and enough whipped cream to moisten. Spread on buttered white bread.

Subtlety Sandwich

Put a half pound of cinnamon stick candy through the food chopper and add to two cups of whipped cream. Use on thin slices of buttered bread.

Currant Sandwich

Mix currant jelly thoroughly with cream cheese and use on thinly buttered bread. Any other kind of jelly may be substituted.

Honey and Cheese Sandwich

Mix cream cheese and honey, adding chopped nuts if desired. Spread between thinly buttered slices of brown bread.

Raisin and Coconut Sandwich

Put equal parts of seeded raisins and coconut through food chopper. Use on buttered whole-wheat bread.

Fig Sandwich Filling

½ pound figs
¼ pound raisins
½ pound sugar
Juice of one lemon
1 cup water
Vanilla

Put figs and raisins through chopper, add sugar, lemon juice and water, and stew until soft and thick. Add vanilla and three crushed soda

crackers. This will keep indefinitely. Use between crackers or brown bread.

Variation: Add finely chopped peanuts instead of crackers.

Guava Sandwich

Mix guava paste and a cream cheese to a paste with a little sweet cream. Use on white bread, buttered.

CHAPTER XV

CAKE SANDWICHES

CAKE carriers are adopted children in the sandwich family, sandwiches more by name than by nature. However, even that relationship entitles them to representation in a collection of sandwich recipes.

Angel Sandwich

Split lady fingers and insert a filling of whipped cream to which has been added mashed bananas or chopped figs, candied cherries or jam. Be careful not to use so much filling that it will ooze out when eaten. Put the upper half of the lady finger back in place.

Sponge Sandwich

Place a symmetrical slice of strawberry or raspberry ice cream cut from a brick between two thin slices of angel or any other white cake. Decorate the top with whipped cream, sweetened, flavored with maraschino sirup and forced through a pastry tube to form a rosette. In the center place a maraschino cherry.

Cake Sandwiches

Mary Sandwich

Cut angel cake in thin fancy slices and spread half of them with orange marmalade. Cover with the plain slices, sprinkle top of each with grated coconut and top with bits of grape jelly.

Jam and Nut Sandwich

Mix a small cream cheese with sweet cream until it is of spreading consistency. Add four coarsely chopped Brazil nut meats or six English walnuts and a teaspoon of strawberry jam. Mix well and use between thin slices of sponge cake.

Watermelon Sandwich

Make a rich cake, slice in medium slices and spread with vanilla ice cream. Lay on a slice of watermelon, cover with another slice of the cake, and top with a little vanilla or caramel fudge sauce. This is a delicious dessert.

Chocolate Wafer Sandwich

Cream half a cup of butter and one cup sugar. Add slowly one-third cup milk, two well-beaten eggs and half a cup of cocoa. Sift together four cups pastry flour and four teaspoons baking powder and mix to a stiff dough with other ingredients.

Roll out as thin as possible and cut with small cooky cutter. Bake in a hot oven. When cool, combine in pairs with soft boiled icing or confectioner's icing, flavored with vanilla.

Victorian Sandwich

Mix four ounces sugar with the yolks of three eggs until creamy. Add a quarter cup of soft butter and mix well. Sift in six ounces flour with a little salt and a teaspoon baking powder. Mix and add milk, little at a time, until mixture drops from a spoon, then fold in beaten whites of eggs and one teaspoon vanilla. Pour into a shallow buttered square pan and bake about twenty minutes. Cool and split. Spread with soft jam, put on the upper half, then cut in sandwiches two inches wide and three inches long, dust with powdered sugar.

Sandwich de Luxe II

Cut fresh sponge cake as for regular sandwiches. Insert slices of ice cream and cover. Over the top pour a butterscotch, fudge or caramel custard or a fruit sauce. Garnish with toasted almonds.

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